

## Oh Cracky! Oh Dear! Look at the Fools You Have Right Here

### At Coatesville on the Brandywine

We great big Ridgway Boobs. That's Hoo.

Here we have gone to work and burnt our time, used up our brains, spent our lives and have grown bald-headed and gray.

Making an elevator that has NO REPAIRS and RUNS AT NO COST.

Fools! We have just been out behind the barn kicking ourselves.

With over 1000 elevators in use we ought to be living on Easy St. from repairs alone.

1500 elevators with \$10 profit on repairs a year would mean \$15,000 a year.

But \$100 a year would be an average if our elevators were

like that elevator of yours. That would be \$150,000 a year.

But alas **THERE ARE NO ORDERS FOR REPAIRS** from Steam-Hydraulicers.

We don't make enough on repairs for Ridgway elevators to buy winter clothes for the kids.

**WE ONLY GET ONE SMACK AT YOU** when you install Ridgway elevators.

You are done bothering with your elevator forever when you get a Ridgway Steam-Hydraulic. We take you from under the Elevator Curse.

This is why all the big concerns "WHO ARE ON"—like these fellows and over 1000 more.

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John J. Fella & Co.  
Standard Oil Co.  
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Yale & Towne Mfg. Co.  
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Sears, Roebuck & Co.  
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Lowell Machine Co.  
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Federal Sugar Co.

are so busy right now

"Hookin' 'er to the Biler"

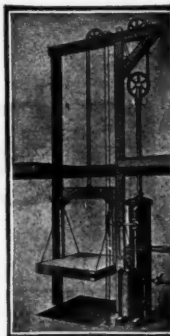
## CRAIG RIDGWAY & SON CO.

Coatesville, Pa.

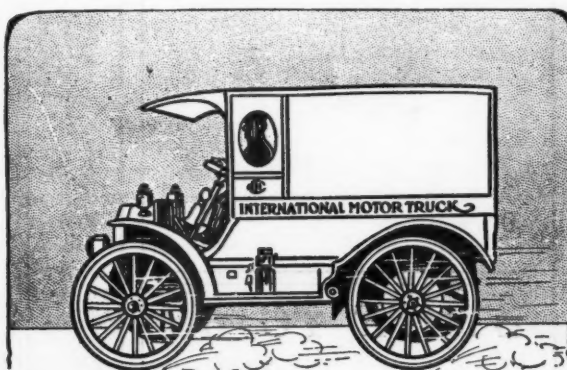
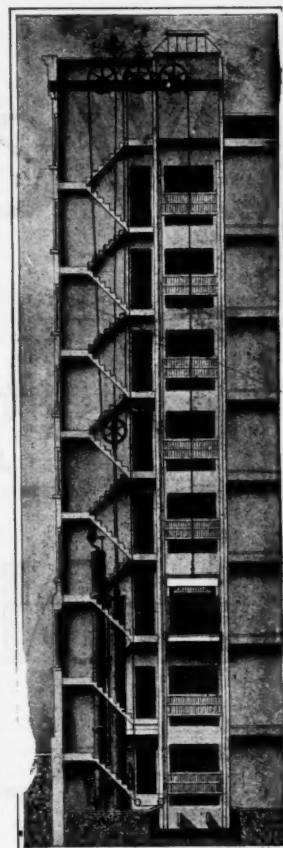
Elevator Makers to Folks Who Know



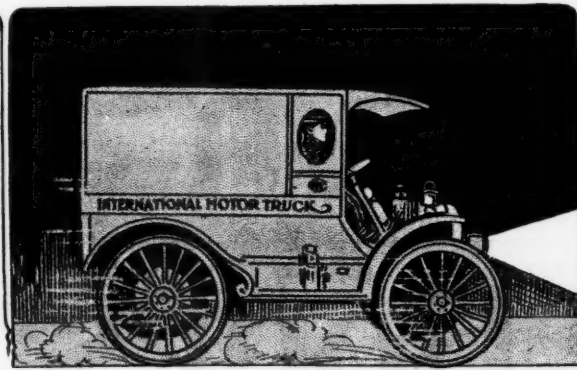
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Double Geared Steam Hydraulic Elevator



DAY  
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NIGHT



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(INCORPORATED)

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**WE** are constantly in the market for

**Ground and  
Unground  
Tankage and  
Blood**

**Bones of all Kinds,  
Horns, Hoofs, Beef  
and Pork Cracklings,  
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**Chicago**

# THE NATIONAL PROVISIONER

OFFICIAL ORGAN OF THE AMERICAN MEAT PACKERS' ASSOCIATION

PUBLISHED EVERY SATURDAY

ENTERED AT NEW YORK AT SECOND-CLASS RATES.

Vol. 49.

New York and Chicago, October 18, 1913.

No. 16.

## OLEOMARGARINE OUTPUT INCREASES.

Oleomargarine production took a big jump in September, being over 2 million pounds more than for the same month last year—another indication of the steady increase of public confidence in and demand for this food product. The oleomargarine output for the Chicago district for the month of September, 1913, was 7,665,139 lbs. uncolored, and 255,244 lbs. colored, a total of 7,920,383 lbs., a gain over September, 1912, of 2,119,127 lbs. The renovated butter output was 1,308,876 lbs.

The actual production in the Chicago district of oleomargarine and renovated butter by months for the past year follows:

1912.	Oleomargarine.	R. Butter.
September .....	5,801,256	1,277,584
October .....	8,130,875	1,439,407
November .....	8,228,982	1,512,426
December .....	9,220,400	1,677,558
January, 1913 .....	8,552,313	1,687,382
February .....	8,609,898	1,846,602
March .....	8,418,500	2,107,509
April .....	8,638,210	1,177,176
May .....	7,244,303	1,086,971
June .....	5,204,195	961,271
July .....	4,991,673	897,101
August .....	5,550,914	1,071,884
September .....	7,920,383	1,308,876

## FRANCE REDUCES HORSE MEAT DUTY.

A French law of August 16, 1913, provides for a duty of 90 francs (\$17.37) under the general tariff, and 50 francs (\$9.65) under the minimum tariff per head, on horses imported for slaughter. Prior to this law horses for slaughter were not specified in the customs tariff and were subject to the following rates of duty, per head, provided for horses in general: Horses not less than 5 years old, \$43.42 under the general tariff and \$28.95 under the minimum tariff; horses less than 5 years old, \$28.95 under the general tariff, and \$19.30 under the minimum tariff. Horses imported into France from the United States are subject to the general rates of duty.

## EXPORT DUTY ON MEAT EXTRACT.

By a recent decision of the Government of Uruguay, extract of meat and liquid meat are excluded from the articles exempted from export duty by the law of July 15, 1911 and are declared subject to the export duties provided for by law of July 10, 1907. The rate of export duty on liquid meat is accordingly 0.40 peso per 100 kilos, and on meat extract 0.05 peso per kilo, in addition to the port tax of 1 per cent. ad valorem on official valuations of 0.30 and 1.80 pesos per kilo, respectively. The Uruguayan peso is \$1.034; one kilo is 2.2046 pounds.

## EFFECT OF NEW TARIFF ON BEEF SITUATION

### Government Expert Does Not Expect Heavy Importations

Government authorities substantiate the view prevailing to a large extent in the meat trade concerning the effect of the new tariff law on meat importations. They again state their belief that placing meats on the free list will not relieve the meat shortage, and do not think there will be large importations of meats.

The trade has been accused of ulterior motives in its attitude on this question. Those who preached free meats as the solution of the meat shortage problem, and who promised consumers a meat millennium as soon as the tariff bill should be passed, have claimed that the meat trade took this position in order to justify continued high meat prices.

When they find that free meats do not mean heavy increase in supplies they will probably begin the talk of a "world beef combine" to control supplies and prices. Indeed, they have already begun that sort of talk as a means of "hedging" on the failure of their predictions concerning the tariff law.

### What the Government Expert Says.

In a statement issued from Washington this week James M. Pickens, the statistical expert of the Bureau of Animal Industry, says plainly that the enactment of the tariff law has not ended the danger of a meat famine. He says that the removal of tariff restrictions on meat importations will afford only a slight temporary relief. He contends that too much reliance should not be placed upon prospective heavy importations. A study of the statistical situation does not disclose where the country is to obtain any large quantity of meat for an extended period.

"It appears," says Mr. Pickens, "that England alone can take all the foreign beef available for export, to say nothing of the new markets which have already been formed in other European countries. We shall, therefore, have to bid against England and other purchasers of foreign beef, and this competition will tend to keep up prices.

"It is now obvious that the rise in prices in recent years is the natural result of a natural shortage in production. It is evident that the country is facing an era of short production of meat and that some constructive means must be adopted if the American appetite for this class of food is to be supplied."

### Experimental Imports of Argentine Beef.

Meanwhile, the experiment of attempting to supply the home deficiency with Argentinian beef is being tried. Speculators have been attracted by the chance for profit in putting Argentine beef on a high United States market. With the duty off this beef is selling at wholesale in New York this week at about 1½ cents a pound less than a similar grade of home beef.

Local dealers say the imported beef grades with No. 2 and No. 3 beef. Shop butchers report that they cannot sell it, and thus far it has been consumed in the hotel and restaurant trade. Most of it is frozen or partially frozen, and when defrosted does not present an appearance which is attractive to the consumer accustomed to the looks of native chilled beef, though its condition is excellent, and there can be no objection to it.

There is no doubt that consumers will become accustomed to the imported article in time, and if European demand does not affect the price to such an extent as to make importation here unprofitable, a considerable trade may be built up. Those best posted in the trade believe that market conditions will adjust themselves as between Europe and the United States, and until the world beef shortage is modified there will be no permanent heavy importation of South American beef.

However, American packers who have interests in the Argentine are ready to attempt the experiment of supplying the American market. Most of the Argentine beef sent in thus far has come by way of England, though one lot of 1,000 quarters of beef came direct a few weeks ago. The first big shipment by Argentine packers landed last Saturday from the steamship Celtic via Liverpool. There were some 2,000 quarters of beef, all for consumption at Atlantic coast points, as the cost of freight to the interior rendered trade there unprofitable.

### Packers Praise Argentine Beef.

Chicago newspapers quoted F. E. White, of Armour & Company, as authority for the statement that this experiment would be continued for three months. "Arrangements have been made with the Lamport & Holt Line of New York and Liverpool to use all their refrigerator space in shipping this beef from Argentina to New York," he said. "A contract to this effect has been signed for three months. In that time we can tell how this South American beef is being received, and also what effect it has had upon the general beef market."

Concerning these test shipments Mr. White is quoted further as follows: "Although



frozen beef can be shipped much cheaper, we are making this test with chilled beef. The range cattle of Argentina are of a much better beef quality than those of this country. In shipping, the beef is kept just about the freezing point, while frozen beef is often kept below zero."

#### Shop Butchers Dislike Argentine Beef.

New York shop butchers are having a hard time introducing the imported beef. The Brooklyn Eagle prints the following:

"Since the advent of the frozen Argentine beef in New York City, the sponge has become a very necessary implement of trade in this town," facetiously remarked William Schneider, a leading shop butcher of Brooklyn. He claims that when the butcher cuts a steak he must have his butcher knife in one hand and a big sponge in the other to soak up the blood, because when this frozen beef begins to thaw the juice begins to flow. "And," he says, "imagine how nice a soppy, gory sponge looks on an otherwise perfectly white sanitary marble slab."

It was said that ten or twelve members of the Brooklyn Master Butchers' Association have quit handling Argentine beef because their customers, especially the women, will not stand dripping, bloody meat, especially when they have to carry it home in soaking paper parcels.

Another objectionable feature of this frozen meat is that, as it loses all of its juice before cooking, it "eats like chewing straw," as William C. Helling expressed it. "The taste of the average American is for fresh beef, and as long as it does not go much higher in price the people will continue to demand it," said Mr. Helling.

The restaurants will still have use for frozen beef, it was claimed, because there the diner does not "see it first." It was also said that the day may come when the people of the United States will have to learn to like frozen beef, as the supply of fresh beef is steadily decreasing. In England, it is said, there is little else than frozen beef sold.

In Boston, too, they are skeptical about the reduction of meat prices through imports. Says the Boston Transcript:

It is a far cry from that spectacular scene, with Mayor Fitzgerald cutting off the first slice of Argentine beef, to an actual reduction in cost to the individual consumer. At least this was the opinion of beef men in the big market, who expressed themselves freely when questioned in regard to the feasibility of large importations of beef from South America to supplant home-grown beef. Some resentment was noted over the statement attributed to the Mayor, that the holders of the market stalls were in some way lacking in public spirit for not entering into this Argentine beef plan with more enthusiasm.

Said a leading market man: "This Argentine beef is all frozen, and experience has taught the handlers that large losses are possible when frozen beef is exposed for sale. Not only is the shrinkage considerable, but the beef is not satisfactory." Personally he had no more objection to handling Argentine beef than American or Canadian beef, but he doubted whether Boston consumers would be satisfied with the imported article. He predicted that successful and profitable importation would be a matter of slow growth.

#### Home Beef Raising Must Be General.

In connection with the educational campaign to increase the home beef production, Dr. B. H. Rawl, of the Federal Bureau of Animal Industry, this week emphasized the necessity of stimulating cattle raising by the individual farmer, no matter how small. And he said that the centralization of cattle markets under the old system made the achievement of such a result difficult.

Dr. Rawl says that an obstacle is presented in the fact that the American beef industry has built up market centers for large shipments only, and this must be over-

come so as to afford the small producer places in which to sell his cattle before the country can look to the farmers for aid in solving the beef problem.

"Farmers will not produce, to any extent, a crop for which there is not a ready market," he says. "Except in the vicinity of some of the larger cities, the older farming sections have very poor markets for animals on the hoof. Often there is no market at all for animals in small lots, and this is the only kind of market that is worth much to the farmer. If beef is ever produced extensively on the farms, it probably will be as a side line and not as the main product. In this case cattle in large numbers will never be produced by one man, as in the West. Therefore, the central market which suits the rancher and feeder does not suit the farmer. He needs some kind of a local market."

"Of course, when meat production in a community becomes established, buyers will come in and pick up the small lots, put them together and ship them to the central markets. But at present, in many farming communities, which are producing practically no meat, there are some farmers who would, if they had a market, begin to produce some livestock, because they think they can do so without much additional labor or expense. But where is the beginner in such a community going to find a market? He alone cannot find it; he must have the assistance of some of his neighbors. By co-operating, several farmers in a neighborhood can plan to raise the same kind of animals, have them ready for market at the same time, and ship in carload lots. This will make it possible for a few farmers in any community to secure a ready market at all seasons.

"However, until the spirit of co-operation becomes stronger among our farmers, this plan will not be regarded as furnishing very ready markets. In communities where a large quantity of livestock is produced, the farmers can, under fair competition, co-operate and slaughter it themselves for local consumption, if they wish to do so.

"When the farms become the main source of our meat supply, as seems inevitable, much economy will be gained where each community produces its own meat supply. Under such circumstances local slaughtering of some sort on a scale sufficiently large to be done economically seems essential to the greatest economy. This would tend to steady the market as well as to increase the economy of production, slaughtering and marketing.

"At present, however, the important consideration is a good market for animals in small numbers. It is useless to expect the farmers to become interested in livestock production until there is a ready market."

#### WHY WE MUST RAISE MORE BEEF.

The recent transfer of the United States from the small list of beef-exporting countries to the large list of beef-importing countries is sharply illustrated by the August figures of imports and exports of beef and beef cattle, and a comparison thereof with the August figures of earlier years just made by the Bureau of Foreign and Domestic Commerce of the Department of Commerce. This shows that the exports of beef and beef cattle have fallen from \$44,000,000 value in

the eight months ended with August, 1904, to practically \$1,000,000 in the corresponding months of 1913, and that the imports of cattle meantime increased from 9,357 in the eight months of 1904 to 340,105 in the same period of 1913, and their value from \$181,145 in 1904 to \$5,031,842 in 1913.

As to beef, the importations in 1904 were insufficient to justify their statement month by month, and the total value of beef imported for consumption in the full fiscal year 1904 was but \$14,922, while the single month of July, 1913, showed a total importation of 642,394 pounds valued at \$56,993; August, a total of 1,151,626 pounds valued at \$89,204; and September about an equal amount.

Even the value of the comparatively small number of cattle exported is now less per head than in earlier years, despite the general advance in prices meantime. The average export price of the 18,069 head of cattle in the eight months ended with August, 1913, was \$34, against an average of \$68 for the 418,865 head of cattle exported in the corresponding months of 1904. On the import side there is a decrease of about 20 per cent. in the valuation per head, the 340,105 cattle imported in the eight months ended with August, 1913, being valued at \$15 per head, compared with \$19 per head for the 9,357 cattle imported in the corresponding months of 1904.

The character of the cattle imported differs, of course, radically from that of those exported, being mostly on the export side grain-fed animals ready for slaughtering, and on the import side grass-fed cattle in many cases but 1 or 2 years of age. Practically all of the cattle imported, other than those for breeding purposes, are brought from Mexico, that country having supplied, in the fiscal year 1913, 391,477 of the 420,261 head imported for other than breeding purposes. Of the 1,388 imported for breeding purposes, free of duty, 945 were from England.

Imports of beef show remarkable gains within a very recent period. In the fiscal year 1904 the quantity of beef imported for consumption was 164,509 pounds valued at \$14,922, against 923,378 pounds valued at \$61,110 in the fiscal year 1910, and 3,957,700 pounds valued at \$303,934 in 1913; while in the single months of July and August the imports aggregated 642,394 pounds and 1,151,626 pounds, respectively, and partial returns indicate that the September figures will also approximate 1,000,000 pounds.

#### ARGENTINE BEEF IN EUROPE.

Indications of increased demand for Argentine beef in Europe—which necessarily affects the shipment of such beef to the United States and the prices it may command—are constantly cropping up. Countries which formerly shut out foreign meats, like Germany, France, Italy, etc., are now admitting it because of the meat scarcity at home. The latest demand is from Holland. After several trials in Holland of frozen meat from Argentina, the results have been considered most satisfactory, and a contract has been entered into by the Dutch ministry of war for a steady supply for the army from July 1 to December 31.

Bargains in equipment may be obtained by watching the "For Sale" department, page 48.



## HANDLING PACKING HOUSE PRODUCTS

### Points for Small Packers on Treating By-Products

By George E. Dyck.

**EDITOR'S NOTE.**—This is the fifth of a series of articles on the systematic treatment of packing-house by-products which will appear in the columns of *The National Provisioner* from time to time. The plan is to take up by-products of the meat industry from the beginning to the end of the meat-producing process, and to show the smaller packer, especially, how they may be systematically handled and economically utilized.

Articles already published have treated of the handling of stockyards offal, blood and fertilizer materials, and fats.]

#### Pressing Out the Oleo Oil and Stearin.

The oleo stock is now ready for the press. These latter are specially constructed machines, based upon the knuckle-joint principle. The contents of the seeder are thoroughly mixed, and measured quantities are placed within strong canvas cloth, the latter being spread over and into square forms provided at the edge of a revolving table. The overlapping ends of the cloths are folded on top of the oleo stock, when the cake thus formed is placed under the press. The size of the cakes varies with that of the presses, and is usually 10 by 12, or 10 by 14 inches square, and 1½ to 2 inches thick.

When one layer of cakes has been placed in the press, an iron plate is put over them; another layer is built upon this, and so on until the entire press is full. The pressure is turned on and the stock pressed until all of the oil is removed. The market conditions—that is to say, the prices of oleo oil and stearin—govern to a large extent both the temperature of the seeding room and the temperature at which the oil is pressed, as also the extent of pressure applied. The higher the market for stearin the lower may be the temperature, and also the lower the pressure applied, as in this case a higher yield of stearin is obtained. The opposite holds true when the oil market is high.

The oleo wrappers, the cloths in which the stock has been pressed, are cleaned every day by boiling them in clean water, and the skimmings therefrom are used for No. 1 inedible tallow. The cloths, after passing through a wringer, are dried in a suitable drying room, where no off odors can reach.

#### Handling the Oleo Oil and Stearin.

The oleo oil which issues from the press is run into either an accumulating or storage tank, and from there into clean and new tierces, without allowing the oil to chill. Or it is run directly into the tierces, and the latter are placed into cold storage for grain-ing. The temperature in this storage room is kept at from 50 to 55 degs. Fahr., and the tierces of oil should not be disturbed during the first three or four days, while the grain-ing is taking place. While the essential qualities of oleo oil are its flavor, the low percentage of free fatty acids and a proper hardness, the grain of the oil likewise is to be considered—although with no apparent justification, except as a trade fancy.

The oleo stearin is removed from the cloths by shaking out and dumping, usually into a conical hopper provided with a sliding gate at its bottom. However, it may be dumped into trucks and shoveled into the packages, which are large wooden barrels of the sugar barrel type, but about twice their size. (This latter is Western style only.) The stearin now being in a broken-up, crumbly condition, must be solidly packed in the barrels in or-

der to economize on the barrels, on space and consequently on freight.

This packing is accomplished either by hand stamping or by means of a mechanical packing device, consisting of a pair of conical rollers of a length to fit into the barrels, and they are arranged to revolve in a horizontal plane over the surface of the stearin contained in the barrel. The cones are jointed to a vertical shaft, which is capable of a vertical movement so as to follow the surface of the stearin upward as the latter is filling the barrel. When completely filled the barrels are headed and removed to cold storage until shipment.

From the foregoing it appears reasonable that the production of oleo oil and stearin, or even of oleo stock (the rendered fats before pressing), will not be practicable when the amount of raw fats falls below a certain minimum. The determination of this minimum, however, is somewhat indefinite, owing to the uncertainties of the markets. It may be of advantage in many cases to give up this production altogether in favor of a superior quality of an edible tallow.

Considering the cost of an installation, including ice vats, hasher, melting and settling kettles, seeders and a seeding room, presses and the press equipment, together with an ample storage facility for the finished products, and adding thereto the cost of manufacture—labor, power and steam—the selling cost and brokerage, the feasibility of the venture can easily be calculated, when the yields and the prices of those products which enter into these calculations are known.

#### Figuring Yield Per Head of Cattle.

Whereas the markets for oleo oil, oleo stearin and edible tallow are fluctuating, the yields of these products remain comparatively constant within small limits. It is estimated that from 60 to 75 pounds—or admitting a closer range of from 63 to 72 pounds—of raw oleo fats are obtained per head of cattle. This fat will render in the oleo kettle an average of 67 per cent. of oleo stock, or 42 to 48 pounds. Taking the fair average yields of oil and stearin from the press as 70 and 30 per cent., respectively, we obtain a production of from 29.4 to 33.6 pounds of oleo oil, and from 12.6 to 14.4 pounds of oleo stearin per head of cattle.

Pricing these yields according to the quotations in force at the time of the calculation, and subtracting therefrom the total cost of production and the price of a like amount of the best edible tallow in the tierce, the profit, if any, becomes apparent.

It is reasonable to assume in this connection that the yield of edible tallow from such raw oleo fats at least will be equal to that obtained in the oleo kettle, or from 42 to 48 pounds per head of cattle. It is, however, more likely that the yield of tallow will be above that of the oleo stock, for the reason that, the tallow being rendered under pressure, larger quantities of free fat will be liberated from the raw material, while less fats remain in the solid residue—tankage in the case of tallow, and oleo scrap in the case of oleo fats. We have seen that up to 72 per cent. of fats remains in the oleo

scrap, whereas but 12 to 14 per cent. will be retained when the fats have been cooked under pressure.

#### Will It Pay Small Renderer to Make Oleo?

It must remain an open question for every renderer to decide, whether an oleo equipment will be remunerative to him or not, in all cases where less than 100 cattle is his daily capacity. It is true that the oleo fats might be carried over for the next day in the ice vats, but the chances for the deterioration of the fats become greater with the storage, while it will be the more advantageous to produce oleo stock instead, which eliminates the seeding and the pressing machinery.

[The sixth in this series of articles on "Handling Packinghouse Products," will deal with the rendering of tallows of various grades. It will appear in an early issue of *The National Provisioner*.]

#### MEAT PRICES IN CUBA.

Prices of meat in Havana are always higher than in cities of the Eastern Provinces, yet the cattlemen cannot ship on account of the excessive rates charged for transportation, reports the United States Consul at Santiago, Cuba. Steers 900 pounds gross cost about \$4 per head for transportation in train loads and \$4.50 in car loads, from Santiago to Havana, a distance of 540 miles, and proportionately to intermediate points. That there is likely to be some loss by death and shrinkage is certain. Buyers estimate that \$1.25 per 100 pounds is the correct difference in parity between Havana and Santiago. That is to say, steers of 1,000 pounds net must sell in Havana at \$52.50 per head for Santiago ranchmen to sell at \$40. Cuban steers dress about 52 to 55 per cent., according to weight and age.

Havana, the principal market for cattle in the island, demands young fat steers weighing about 850 to 900 pounds on the hoof and dressing about 50 per cent. The reason is that in Havana there are about 1,600 butcher shops, some of which do not sell over 80 pounds daily, and the smaller the steer the better it cuts up into parts.

The Cuban will not eat refrigerated meat, so the butchers cannot hold over their meat from day to day. If buyers suspect that meat for sale has been chilled 24 hours it is sufficient to condemn the meat. During the tourist season, from January until April, Havana imports some American refrigerated meat to supply hotels. The daily consumption in Havana is about 370 steers, or one for every 1,000 inhabitants, a little less than one-half pound of meat per capita daily.

An attempt was made to import Cuban refrigerated meat into New York, but failed.

#### HOW ONE BUTCHER DRAWS TRADE.

One of the applicants for marriage license at the County Clerk's office at Milwaukee, Wis., last week asked that his name be withheld from publication. "I own a butcher shop and am making money," he said. "There are more than three hundred unmarried young women living in my neighborhood. Knowing that I have money, the matchmaking mothers send their girls around to my shop to get me interested."

"If they found out I was married they would boycott me, and I would go to the wall. I am going to introduce my wife as a new hired girl." The name was suppressed.

## PRACTICAL POINTS FOR THE TRADE

### ACTUAL PACKINGHOUSE TESTS.

[EDITOR'S NOTE.—Every packinghouse superintendent keeps a record of tests, which is his most precious possession, and which serves him as a guide and reference in succeeding operations. It is only actual tests that tell the story in packinghouse practice; theory is all right, but practical results are a necessary guide always. The National Provisioner has printed on this page of "Practical Points for the Trade" many tests of this sort, in answering inquiries from subscribers. It has many more of these test results at its command, and will publish them from time to time for the general information of readers, instead of withholding them until some specific inquiry is made.]

### PRESSING OLEO STOCK.

A melter in the Southeast writes as follows:

Editor The National Provisioner:

What should we do to get all the stearine out of oleo stock? We understand re-pressing does this, but do not know to what extent. Also, how to get a cold test neatsfoot oil?

The following tests will serve to enlighten this inquirer:

No. 1 oleo stock, to press, 5,257 lbs. Result: Oleo oil, 2,477 lbs.; oleo stearine, 2,588 lbs.; scrapings, 192 lbs. This is 47.12 per cent. oil, 49.23 per cent. stearine and 3.65 per cent. scrapings. Oleo oil seeded and re-pressed, 2,477 lbs. Result: Oleo oil, 873 lbs.; oleo stearine, 1,484 lbs.; scrapings, 120 lbs. Total yield: Oleo oil, 16.61 per cent.; oleo stearine, 77.46 per cent.

No. 2 oleo stock, to press, 6,558 lbs. Result: Oleo oil, 3,366 lbs.; oleo stearine, 2,953 lbs.; scrapings, 239 lbs.; or 51.34 per cent. oil; 45.02 per cent. stearine; 3.64 per cent. scrapings. Oleo oil seeded and re-pressed, 3,366 lbs. Result: Oleo oil, 1,536 lbs.; oleo stearine, 1,539 lbs.; scrapings, 291 lbs. Total yield: Oleo oil, 23.42 per cent.; oleo stearine, 68.50 per cent.

Regarding the cold test neatsfoot oil. Press the stock at 42 degs. Fahr. to secure 35 degs. testing oil; then chill this oil and re-press at 35 degs. to get a 30 degs. test product.

### CURING DRIED BEEF.

A packer writes to ask for the following information:

Editor The National Provisioner:

Kindly advise us how best to cure beef for drying, pickle, temperatures of storage, time of curing, soaking and smoking.

Beef hams, prior to packing, should be kept in a temperature from 34 to 40 degs. Fahr., and the water used to fill the packages in which they are cured should be from 36 to 40 degs. Fahr. If hams are required in 120 days they should be cured in a temperature of 36 to 40 degs. Fahr., and if not required inside of 120 days they should be cured in 26 to 28 degs. Fahr. The age limit on hams cured in 36 to 40 degs. Fahr. is 150 days, and cured in 26 to 28 degs. Fahr. is 210 days. When curing beef hams in tierces it is not necessary to overhaul them, but watch carefully for "leakers" when piling the tierces.

If beef hams are to be smoked inside 120 days they may be cured in 36 to 40 degs. Fahr., otherwise they must be cured and carried in 36 to 28 degs. temperature up to 210 days, when they must be used up. When it happens they are not used within this limit the pickle should be drawn and the meats stored in a temperature not above 15 degs. Fahr., and used as soon as possible.

Beef hams cured in 36 to 38 degs. Fahr. are ready to smoke in 80 days, and when cured in 26 to 28 degs. Fahr. are ready to smoke in 120 days.

Following is a solution for a beef ham cure: 490 pounds of boiling water, 150 pounds of good fine salt, 338 pounds of granulated sugar, and 113 pounds of refined saltpeter, making a total of 1,100 pounds. This should make 100 gallons of 128 degs. strength pickle at 40 degs. temperature.

Insides, outsides and knuckles are packed separately. All short-cut knuckles and soft and flabby hams are packed separately and used for canning purposes only.

To each tierce of beef hams of 318 pounds use 1 gallon of the above solution, 37½ pounds of fine salt, and fill the tierce with 36 to 40 degs. Fahr. clean water. Tierces should be large enough to require from 12 to 13½ gallons of water. Sprinkle the salt evenly among the pieces of beef as packed; head the tierce up tight and fill with water; never go above 40 degs. Fahr. after the tierces are packed and filled with water.

The tierces should be left on the packing floor long enough to detect any "leakers" prior to piling. If any "leakers" are found

at any time after packing, they should be filled with the solution given, reduced to the same strength as pickle the age of the "leaker."

The following soaking table is approximately correct:

Age of meats.	Time in Soak.—		Soaking waters.
	Summer.	Winter.	
60 days old.....	10 hours	Same	2 waters
61-75 days old...	12 hours	Same	2 waters
76-125 days old..	20 hours	Same	3 waters
Over 125 days old	30 hours	Same	4 waters

In winter hams over 125 days old may be soaked in three waters, overhauling once in that time. The balance need no overhauling. In soaking change the waters as indicated in the time given to soak; for instance, in 30 hours, change in 7, 14 and 21 hours. This, with the first water, makes 4 waters. Some curers advocate rolling tierces at the expiration of each 25 days of time of curing.

After the meats are soaked they are hung in the smokehouse, which is, or should be, equipped with steam coils under each floor. The steam is turned on, and the house raised to a temperature of 125 to 130 degs. Fahr.—not to exceed 130 degs. at any time—until the meat is dried fairly well, which will be in five to eight hours. Then put on a fire, using sawdust principally, and smoke about 5 days at a temperature never to exceed 130 degs. Fahr.; say, 120 to 130 degs. Fahr. When smoked the hams should be allowed to thoroughly cool and set before chipping or shipping; let them cool, say, for from three to five days.

When ready to chip the hams are first trimmed and cleaned, and then chipped for packing, the receptacles being subjected to a vacuum of not less than 26 inches to seal the package. Inspect all packages for "leakers."

The foregoing in the main is all there is to the dried beef proposition. Weather conditions are considered, of course, when smoking, and the smoke at all times is evenly distributed. High temperatures are to be avoided; in fact, some operators claim 120 degs. Fahr. should never be exceeded, either in drying or smoking. This is a matter of individual opinion. The best process is always desirable, however.

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## THE NATIONAL PROVISIONER

New York and  
Chicago

Official Organ American Meat Packers'  
Association.

Published by  
**The Food Trade Publishing Co.**  
(Incorporated Under the Laws of the State of New York)

at No. 116 Nassau St., New York City.

GEORGE L. MCCARTHY, President.

HUBERT CILLIS, Vice-President.

JULIUS A. MAY, Treasurer.

OTTO V. SCHRECK, Secretary.

PAUL I. ALDRICH, Editor.

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No. 116 Nassau St. (Morton Building), New York,  
N. Y.

Cable Address: "Sampan, New York."  
Telephone, No. 5477 Beckman.

### WESTERN OFFICES

Chicago, Ill., 906 Postal Telegraph Building.  
Telephone, Harrison 1553.

Correspondence on all subjects of practical interest to our readers is cordially invited.

Money due THE NATIONAL PROVISIONER should be paid direct to the General Office.

Subscribers should notify us by letter before their subscriptions expire as to whether they wish to continue for another year, as we cannot recognize any notice to discontinue except by letter.

### TERMS OF SUBSCRIPTION INVARIABLY IN ADVANCE, POSTAGE PREPAID.

United States .....	\$3.00
Canada .....	4.00
All Foreign Countries in the Postal Union, per year (21 m.) (26 fr.) .....	5.00
Single or Extra Copies, each .....	.10

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### MONEY IN TANKAGE

These days of high livestock cost and narrow meat margins are not times in which packers make money hand over fist. In fact, some of them are inclined to look on the dark side and anticipate a smash-up. But the packer who keeps up to date and has his eyes open to every opportunity always has an "anchor to windward" which will help him out on the profit side of the ledger.

Tankage is no mean source of revenue these days. The packer who uses the best methods and equipment gets the best results and the best financial returns. But all tankage brings good returns, regardless of grade, and is worth saving. In his market letter this week The National Provisioner's Chicago fertilizer market correspondent says significantly: "The lower grades of tankage are closely cleaned up, and all offerings from outside points are quickly sold to the degreasing plants at full prices. Several contracts for smaller packers' tankage have been

closed for the coming year at a very marked advance from their last year's prices."

This is encouraging for the small packer, especially at this time. The packer who lets his tankage run away is losing good money. He will soon become unknown, for he will either reform or be forced out of business because he is not able to break even.

### REGULATING MEAT IMPORTS

The law which placed imported meats and meat products on the free list very properly provided safeguards for the public health in connection with these importations. The regulations imposed upon the production and marketing of our domestic meat products are the most rigorous of any government in the world, and far more severe than the supervision over any other food product in this country. It would have been anything but consistent had Congress failed to put imported meats on the same basis, or had the Department of Agriculture failed to apply the same rigorous tests.

There have been indications that those most severely critical of our home meat industry were readiest to throw down all bars to foreign meats. The law and the regulations, honestly enforced, will prevent such an injustice to home trade and such a menace to public health. Foreign meats must not only be properly inspected in the country of slaughter, but they will also have to pass our own inspectors when they land here.

This is not only fair and right, but it is also agreeable to the domestic trade for another reason. It permits the entry into inspected establishments of imported meats and products. Heretofore an inspected establishment could handle nothing but domestic products, and any foreign meats or fats which were used had to be handled in an entirely separate establishment. Under the new regulations not only may imported meats be sold in wholesale and retail stores alongside domestic products, but in packing, sausage, lard refining and other departments foreign products may be used or mixed with domestic products without the bother and expense of a separate establishment.

This is an important matter in these days of scarcity and high prices of materials. Those who insist that American meat packers are bitterly opposed to free trade in meats may see here at least one indication of the error of their belief.

It may be repeated here that the American meat trade is not opposed to free meats. If the prevalent scarcity of supplies can be relieved by this means, it will be heartily welcomed by our meat packers, who must have material with which to keep their plants running.

This is their chief anxiety. Next to it is the desire that the same rules be applied to

foreign products as to their own. This the new regulations seem to guarantee. Despite the efforts of sensationalists to arouse distrust in our domestic meat inspection as conducted by the federal government, it is nevertheless the most severe of any in the world. If imported meats are put to the same test there can be no complaint from anybody.

It will be interesting to see if the same finely-drawn system of requirements put upon domestic packers can be successfully applied to meats and meat products brought in from various parts of the world. There is scarcely a foreign nation which has a meat inspection system anywhere near our own in thoroughness; certainly no nation which produces meat supplies sufficient for export to the United States. Many such countries not only have no such safeguards, but they are afflicted with animal diseases in nature and extent unknown here.

This foreign meat inspection problem is no simple one; it confronts our Department of Agriculture with a task to test its capacity.

### AMERICAN PACKING METHODS

In a recent Chicago newspaper interview, Augustus White, of Melbourne, Australia, a government inspector of that country, has the following to say, in part, concerning American meats and methods: "Australian meats are of finer quality than are American, by reason of the care exercised in separating diseased cattle from the rest. They are of better flavor because, perhaps, of the American method of freezing food meats." And more in a similar vein.

Putting aside the question of quality and flavor as being wholly irrelevant as introduced, it may be maintained in reply to Mr. White that no country on the face of the earth surpasses or anywhere nearly equals America's methods of preparing meats of every description for the market, from start to finish, in every particular—and the world demand has proved it!

The ante-mortem inspection of animals for sale to the packers is entirely out of the packers' jurisdiction, and its neglect is one of the most abominable impositions he is compelled to put up with. Its effect is little less than grand larceny, and the packer and no one else is the victim!

The post mortem examination is entirely under the control of the United States government, and is extremely rigid, as any one may learn who tries to investigate the matter thoroughly—not superficially. The public has been fed so much that is untrue, not to say ridiculous, about the packing business, through our own newspapers, that a few more misstatements from any other source are of little moment. However, they should not be allowed to go by unchallenged.



## TRADE GLEANINGS

Crocker Brothers will erect a packing plant at Webb City, Mo., costing \$10,000.

The oil mill of the Farmers' Union at Hubbard, Tex., has been destroyed by fire.

The erection of an incinerator is contemplated by the city of Petersburg, Va.

The city of Henryetta, Okla., will construct proposed 10-ton garbage incinerator.

Three thousand tons of fertilizer were lost when the Swift Fertilizer Company's shed collapsed at Savannah, Ga., last week.

Swift & Company will erect a glazed-brick building at Texarkana, Ark., to cost \$50,000, to be used as a branch house.

The City Commission of Huntsville, Ala., has passed an ordinance permitting the erection of a municipal abattoir.

The North Carolina Cotton Oil Company will erect an addition to its plant at Wilmington, N. C., to be used as a fertilizer plant.

Trees-Levin Cattle Company, Pecos, Tex., has been incorporated with a capital stock of \$25,000 by J. N. Levin, C. Cook and J. C. Trees.

The O. C. Barker Mining and Fertilizer Company, Akron, Ohio, has been incorporated with a capital stock of \$100,000 by O. C. Barber, M. F. Orr and others.

The Lydia Livestock Company, Lydia, S. C., has been incorporated with a capital stock of \$10,000 by B. G. Josey, W. N. Davis, W. J. Miller and J. L. Blackman.

The city of Beaumont, Tex., has let contract to M. A. McKnight & Co. for the erection of additional buildings at municipal abattoir, now nearing completion.

A charter has been granted to a company organized at Moultrie, Ga., which has a capital stock of \$100,000, for the purpose of erecting an abattoir and packing plant.

The Weber-Browne Supply Company, St. Louis, Mo., has been incorporated with a capital stock of \$2,000 by E. D. R. Browne, E. Weber and C. T. Case. The company will manufacture soap.

O'Mara & Reilly, Inc., New York City, N. Y., has been incorporated with a capital stock of \$10,000 to deal in meats and food products. M. T. O'Mara, F. S. Reilly and D. H. Hogg, of Brooklyn.

The Moultrie Packing Company, Moultrie, Ga., is being organized with a capital stock of \$100,000 to establish a pork packing plant. W. C. Vereen is interested. J. C. Brooks, of Albert Lea, Minn., is in charge.

The National Association of Glue and Gelatin Manufacturers has elected the following officers to serve for the year ending October,

1914: H. B. Schmidt, Cincinnati, Ohio, president; F. W. Mehlhop, Chicago, Ill., vice-president; Rufus W. Powell, New York, secretary and treasurer; executive committee: Charles Delany, Philadelphia; A. C. Jacobs, Williamsport, Pa.; W. G. Hanson, Milwaukee, Wis.

At the closing session of the twentieth annual convention of the National Fertilizer Association, which has been in session at Old Point Comfort, Va., officers were elected as follows: Charles P. Burroughs, Norfolk, president; Gustave Jarecki, Cincinnati, vice-president; C. H. Dempwolf, York, Pa., treasurer; W. G. Sadler, Nashville, Tenn., secretary; John D. Toll, Philadelphia, secretary of the Educational Bureau.

### PIONEER SAUSAGE MAN DEAD.

The death of Nathan Frank, president of the L. Frank & Son Co. of Milwaukee, sausage manufacturers, was reported in the columns of The National Provisioner two weeks ago. Mr. Frank was a leader in sausage manufacture in this country. His death was followed in a few days by that of his father, Louis Frank, the founder of the business. Mr. Frank was a genuine pioneer in the meat trade in this country. He died at the age of 93.

Mr. Frank was born October 11, 1820, at Bavaria, Germany. He came to this country in 1846, and remained for five years in New York. He went to Milwaukee in 1851 and followed the trade of a butcher which he had learned in his native land. In 1861 Mr. Frank embarked in the market business for himself, and ten years later established his sausage factory in a small frame structure on the present site of the factory.

The plant at that time consisted of one chopper and gave employment to three men. From year to year the business grew, and in 1876 Mr. Frank retired from the market business and devoted his entire time to his manufacturing interests.

He was married in 1847 to Miss Rosa Steinberger, of New York. As his sons grew up they became associated with him in his business. Mr. Frank retired from the firm about five years ago, and his oldest son,

Nathan Frank, succeeded him as head. Nathan Frank died after a short illness about three weeks ago. Mr. Frank is survived by four children—Mrs. E. M. Oberndorfer, Michael, Solomon and Albert L. Frank.

### DEPLETING CANADIAN BEEF SUPPLY.

At the present rate of cattle exportation from the Province of Ontario to the United States it will not be long before Canada will have to remove the customs duty on cattle and import beef from other countries to supply its own markets, reports Consul Felix Johnston, of Kingston. Latest government statistics show that the supply of beef cattle on hand at the beginning of July was very slightly in excess of that at the same time in 1912 or 1911. The increase, however, does not approach the proportionate increase in domestic requirements, and furthermore, several factors have combined greatly to diminish the stocks since midsummer.

Owing to the dry weather and an anticipated scarcity of feed, farmers have shipped unfinished cattle in very large numbers to markets rather than keep them through the winter. Many train loads of these cattle have been exported to the United States, and the probability is that if a census were now taken it would show supplies in the Province of Ontario considerably below what they were a year ago.

Following are the government figures, giving comparisons with one and two years ago:

Live stock in Ontario July 1:			
	1911.	1912.	1913.
Milch cows .....	1,045,610	1,044,177	1,033,039
Other cattle .....	1,547,590	1,580,608	1,596,806
Sheep and lambs .....	1,040,246	1,021,843	996,156
Swine .....	1,744,983	1,702,652	1,618,734
Live stock sold or slaughtered in Ontario in year ending June 30:			
	1911.	1912.	1913.
Cattle .....	837,544	849,140	880,303
Sheep .....	505,015	531,957	534,311
Swine .....	1,963,937	2,085,874	2,075,462
Poultry .....	5,011,313	5,501,913	6,325,007

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## FOR PURCHASING DEPARTMENTS

### FACTS ABOUT COMPUTING SCALES.

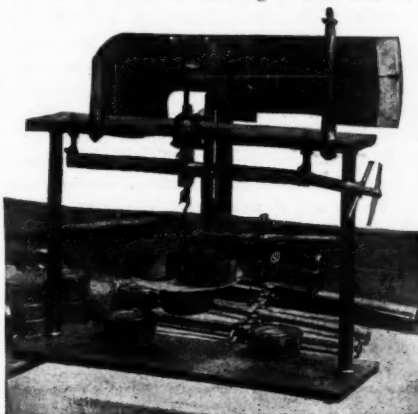
Misstatements about spring scales have been frequent, and a correct insight into the construction of scientific spring scales is due the merchant, says the Modern Grocer. There are good and sufficient reasons for everything—things don't just happen by chance. Conditions are made, not born, and there is a good reason why one firm manufacturing these computing scales is one of the oldest and largest.

Nearly twenty years ago the Dayton Computing Scale Company were manufacturing the first computing scale ever made. This scale was of the beam type; they called it their Standard Market Scale. This wasn't an automatic scale, wasn't quick enough and required too many manual movements.

Then they put an automatic scale upon the market. This was away back in the

impossible to distend the springs more than 60 per cent. of their possible limit.

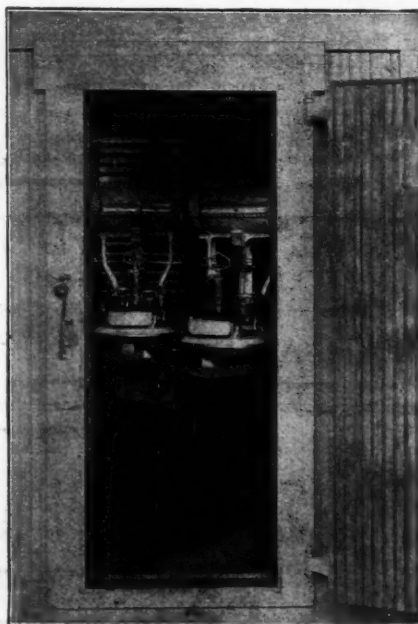
It may be interesting to see how the thermostat is tuned to give it the exact tension. Nothing is left to guess work—every adjustment is worked out with the aid of scientific instruments. The two suspended test weights shown in the illustration together weigh 10 pounds, and with this load the steel rod of the thermostat must be exactly turned until the long index finger or indicator which is shown exactly registers on the black arrow point. The double key shown inserted in the right-hand end of



TUNING THE THERMOSTAT ON A SPRING SCALE.

the thermostat tube shows the method of tuning and locking the device.

As a precaution against meddlers, and to insure a work that has been well done from being molested by people who like to take things apart, the ends of the thermostat, after they are once adjusted, are so sealed that there is no chance for anything getting out of adjustment.



REFRIGERATION TEST FOR COMPUTING SCALES.

After the scale is assembled, then comes the refrigeration test. Why all this trouble? Well, these precautions are taken to give the most carefully built and most scientifically constructed scale. All metals are affected by heat or cold, and it is the extent of this effect that must be scientifically determined and compensated for.

The refrigeration tests of the exclusive

thermostatic device which regulates the springs and compensates for any variance by their construction and expansion in cold or hot weather is an important one. This specially designed cold storage plant of the Dayton factory shows the precaution taken to insure accuracy. The temperature of this plant is held at zero, and all scales must register exactly on the mark, no matter what the temperature.

Then comes the heat test. From zero to 125 degs. Fahr. A jump of a 125 degrees for precaution's sake. This is a wide variance of temperature; but in order to make sureness doubly sure, that the thermostat will do its work under any and all conditions, this test is necessary. This temperature is as hot as the varnish and lacquer on the finished product will stand without damage.

The very latest innovation in computing scales is the electrically illuminated scale, which flashes any one of a series of slogans or signs, such as "Call Again, Please," "Fresh Dairy Butter," "Special Sale Today," "Fresh Fish Today," and almost anything in this same line of interior advertising that can be thought out. These signs, built to order, are supplied with the scale. In addition to the advertising advantages, there is the convenience and security of having the indications on the scale automatically lighted when in use. These scales appeal to merchants who have learned the truth of their wonderful construction.

### ICE-HANDLING MACHINERY.

Recent installations made by the Gifford-Wood Company are reported as follows:

Columbus, Ohio.—National Ice and Cold Storage Company, one big elevating and lowering machine for handling manufactured ice.

Keokuk, Iowa.—Keokuk Pure Ice Company, gig elevating and lowering machine for handling manufactured ice.

New York City.—Hagedorn Bros., single chain bottom tier ice elevator for plant at Schodack, N. Y.

New York City.—Borden's Condensed Milk Company, double chain flight conveyor for handling crushed ice at plant at Pine Plains, N. Y.

New York City.—Borden's Condensed Milk Company, perpendicular ice elevator for plant at Oneonta, N. Y.

Appleton, Wis.—Lutz Bros., heavy endless chain lowering machine.

Scranton, Pa.—Consumers' Ice Company, side-feed elevator and straightaway gallery conveyor, complete with apron hoists and gallery hoists, for plant at Maplewood, Pa.

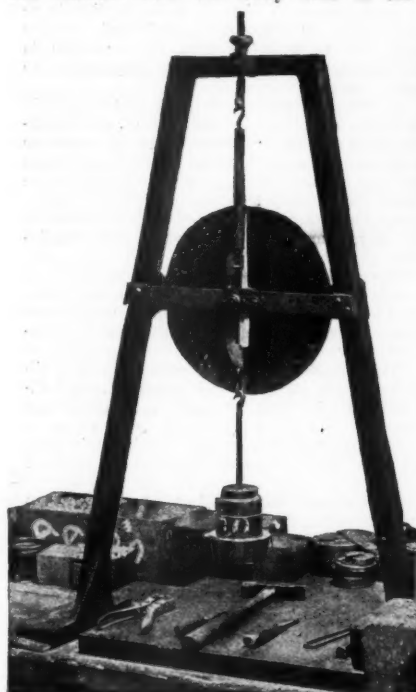
Palmetto, Fla.—Palmetto Ice Company, adjustable single chain conveyor.

St. Petersburg, Russia.—Nicolai Borodin, one perpendicular elevator, one single gig elevator.

Harrisburg, Pa.—People's Ice Company, one side-feed elevator and straightaway gallery conveyor complete with apron hoists and gallery hoists, for plant at Ellendale Forge, Pa.

### VILTER REFRIGERATING EXHIBIT.

The National Dairy Show is to be held at the International Amphitheater, Chicago, from October 23 to November 1, inclusive, and the Vilter Manufacturing Company, of Milwaukee, is placing a working exhibit of one of its refrigerating plants there for exhibition purposes at that time. The exhibit will consist of a working plant including an eight-ton motor-driven vertical ammonia compressor complete, with double pipe condenser and high pressure side, and with a double-pipe brine cooler and a refrigerated railing and refrigerated archway over the entrance to the booth. In this exhibit they will also have a frosted sign reading "The Vilter Ice Machine, made in Milwaukee."



TESTING THE SPRINGS OF A COMPUTING SCALE.

early nineties. They selected this scale because they thought it to be the simplest, safest and sanest construction they had ever seen. Its early crude construction was improved, but it is doubtful if any one will ever improve the principle. As many misleading statements have found their way to the public, it will be of interest to state some facts.

Let's take a walk through the factory at Dayton, Ohio, and confine our visit to the departments that apply to the spring testing and spring control. The first thing to know is how springs are tested; how the springs of one particular type of scale are built to a uniform tension. The first machine we will inspect will be a spring-testing device. Every spring is separately tested and adjusted by this device, with its 360 separate and distinct graduations and fineness. The spring shown in the illustration is one of a pair used in the 30-lb. capacity scales.

The multiplication of the levers of the scale in which these springs are used being  $2\frac{1}{2}$  to 1, it is obvious that only two-fifths (12 pounds) of the total capacity of the scale can be loaded on both springs (6 pounds on each spring)—the other three-fifths of the load being supported by the levers. In addition to this safety factor, the mechanism of these scales is so constructed that it is



# ICE AND REFRIGERATION

## NEW CORPORATIONS.

Attalia, Ala.—W. F. Stowers, W. Hill and O. Stowers have incorporated the Attalia Dairy Company with a capital stock of \$10,000.

## ICE NOTES.

Franklin, Va.—P. R. Camp will erect a dairy building here.

Troy, N. Y.—The plant of the Cooper Ice Company has been destroyed by fire.

Lexington, Ky.—Work on the new ice plant of Cook & Nading has been commenced.

Dunn, N. C.—The Chamber of Commerce is promoting the establishment of an ice plant.

Perryville, Ky.—The Perryville Ice and Electric Light plant will install a 4-ton ice machine.

Waxahachie, Tex.—A 40-ton additional ice plant will be installed by the Waxahachie Ice Works.

Chili Station, N. Y.—L. C. Piper Ice Company's ice house near Ballentyne bridge has been destroyed by fire.

Columbus, Ohio.—Plans are being made for the Ohio Butter and Egg Producers' Association's cold storage and ice plant.

Biglerville, Pa.—The Biglerville Cold Storage Company at its meeting recently elected W. L. Minick, president; J. W. Prickett, treasurer, and D. N. Minick, secretary and general manager.

Joliet, Ill.—Charles E. Woodruff will return to the management of the Joliet Pure Ice Company within a few days. The plant and stock of the C. E. Woodruff Fuel Company are to be purchased by the Pure Ice Company and the business will be consolidated.

Portland, Me.—The Portland Cold Storage Company has changed its plans as to its new building at the corner of Maple and Commercial streets. The building will be much smaller than was originally planned. It is understood that a five-story building will be erected on the Commercial street front of the

lot which will be occupied by Simmons & Hammond.

Philadelphia, Pa.—The properties Nos. 2189, 2191 and 2193 East Huntington street have been purchased by the Kensington Hygeia Ice Company for \$7,700. The first two properties, lots 16 by 48 feet each, were conveyed to the ice company by Henry E. Strathmann for \$4,700; the other property, lot 18 by 48 feet, was conveyed by John C. Genthner for \$3,000. It is said that the ground will be used for an addition to the ice plant.

## NEW YORK COLD STORAGE RULES.

The New York State regulations affecting the cold storage of foods have been amended in important particulars, the changes to take effect October 1. The law now requires that on and after October 1, 1913, no person or company can operate a cold storage warehouse in New York State (except for the exclusive storage of nuts, fruit, cheese or vegetables), without a license to be issued by the State Department of Health. The law provides that applications for such license must be made on or before the first of September, 1913, and such licenses must be renewed each year by applications filed on or before September 1.

Any person, firm or company desiring to begin the business of cold storage after October 1 must obtain license before undertaking such business. The license fee is \$25. If any licensed warehouse is deemed insanitary by the State Department of Health, it may be closed by the Department and the license suspended until the fault is corrected.

This law also gives to the Commissioner of Health absolute power to seize and condemn any food found in cold storage warehouses which is "unfit for use," and provides for the destruction or other disposition of such food by direction of the State Commissioner of Health. Forms for application for license have been prepared by the State Department of Health.

Below are the regulations as given by

the New York Produce Review, with all new matter in *italics* and calling attention to old regulations now eliminated:

Rules and regulations governing cold storage and refrigerating warehouses and places in New York State:

1. For the purpose of enforcing this act the term "Cold Storage" will be held to mean the storage of foods at or below a temperature of 40 degs. Fahr. in establishments employing refrigerating machinery or ice.

The term "Cold storage warehouse or refrigerating warehouse" will be held to mean an establishment employing refrigerating machinery or ice for the purpose of refrigeration, in which foods are stored at a temperature of 40 degs. Fahr. or below.

2. Articles of food intended for cold storage shall, when they are offered for, or placed in storage, be enclosed in boxes, barrels, crates or other packages sufficiently strong to protect them from injury, unless the articles are of such character that it is impracticable to pack them in containers, and such articles shall not be removed from the packages in which they were received while they remain in cold storage.

3. When articles of food continued in packages are placed in cold storage, each package shall be legibly marked in black or purple waterproof ink as follows: The name of the storage company and place in which it is located; below that the words "Cold Storage"; below that the word "Received" followed by the day, month and year when said articles were placed in storage.

The word "Delivered" followed by the day, month and year when such articles are taken from storage, shall be stamped upon such foods or packages before being removed therefrom.

When articles of food not contained in packages are placed in cold storage, each individual article must be marked in the above manner.

All letters or figures must be in plain type not less than three-eighths of an inch in height.

The word "Received" may be written "Rec'd," and the word "Delivered" may be written "Del'd." and figures separated by hyphens may be used to indicate dates and will be regarded as sufficient date if following the words "Rec'd." or "Del'd." as the case may be. The last two figures of the number indicating the year when such foods were placed or taken from storage may be used,

## ICE HANDLING MACHINERY

FOR

## PACKERS

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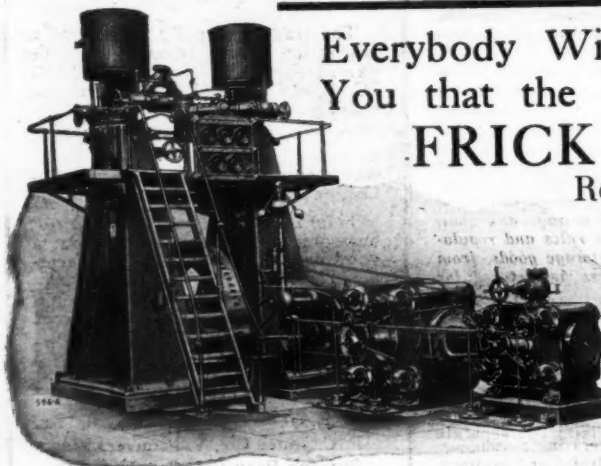
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Send for our Catalogue on Refrigeration—It may be our Ammonia Fitting Catalogue is what you need. No matter what you require for refrigeration you can get it quick from

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For nothing will reduce the profits of your plant so surely as Ammonia laden with organic impurities.

## BOWER BRAND ANHYDROUS AMMONIA

is made from pure Aqua Ammonia of our own production, thoroughly refined and purified. **Send for Free Book**

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### B. B. AMMONIA may be obtained from the following:

ATLANTA: Manufacturers' Warehouse Co.  
BALTIMORE: Joseph S. Wernig Transfer Co.  
BOSTON: 120 Milk St., Chas. P. Duffee.  
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CINCINNATI: The Burger Bros. Co.  
CLEVELAND: General Cartage & Storage Co., Henry Bollinger.  
DETROIT: Riverside Storage & Cartage Co., Newman Bros., Inc.  
DALLAS: Oriental Oil Co.  
HAVANA: O. B. Cintas.  
INDIANAPOLIS: Railroad Transfer Co.  
JACKSONVILLE: St. Elmo W. Acosta.  
KANSAS CITY: Crutcher Warehouse Co.  
LIVERPOOL: Peter R. McQuile & Son.  
LOS ANGELES: United Iron Works.  
LOUISVILLE: Union Warehouse, 7th and Magnolia Sts.  
MILWAUKEE: Central Warehouse.

MEMPHIS: Patterson Transfer Co.  
MEXICO, D. F.: Ernst O. Heinsdorf.  
NEWARK: Brewers' & Bottlers' Supply Co.  
NEW ORLEANS: Chas. F. Rantz.  
NEW YORK: Roessler & Hasselbacher Chemical Co., Shipley Construction & Supply Co.  
NORFOLK: Nottingham & Wrenn Co.  
OKLAHOMA CITY: O. K. Transfer & Storage Co.  
PITTSBURGH: Pennsylvania Transfer Co.  
PROVIDENCE: Rhode Island Warehouse Co.  
ROCHESTER: Shipley Construction & Supply Co.  
SALT LAKE CITY: Utah Soap Co.  
ST. LOUIS: Pillsbury-Becker Engineering & Supply Co.  
ST. PAUL: R. B. Whitacre & Co.  
SAN ANTONIO: Oriental Oil Co.  
SAN FRANCISCO: United Iron Works.  
SAVANNAH: Benton Transfer Co.  
SPOKANE: United Iron Works.  
SEATTLE: United Iron Works.  
TOLEDO: Moreton Truck & Storage Co.  
WASHINGTON: Littlefield, Alvord & Co.

e. g.: "Received September 1, 1911," may be written "REC'D 9-1-11," or "Delivered September 1, 1911," may be written "DEL'D 9-1-11."

Whenever tags are used on which to mark dates, they must be so securely fastened to the article to which they are affixed that they cannot become detached.

[4. Old Section 4 not included in the new regulations. "Food held in receiving rooms for a period not to exceed one week, must be stamped with the date of receipt and delivery and with the name and location of the storage company, but need not be marked "cold storage."]

4. Persons, firms or corporations engaged in the business of cold storage or refrigerating warehousemen, who desire to store articles for temporary protection as hereinafter provided, shall file with the State Department of Health a designation of a room or rooms in their plants to be used for such a purpose, together with the location and dimensions of such room or rooms.

Articles may be stored for temporary purposes in such rooms for periods not to exceed fifteen days, and need not be stamped as cold storage goods, but must be stamped with the date of their receipt in said rooms for temporary protection.

Persons operating cold storage warehouses must keep an accurate record of the date of receipt and removal of such articles, and such record shall at all times be open to inspection by agents of the State Department of Health.

No articles which are deemed placed in cold storage shall be placed in such rooms to be used for temporary protection. Provided, however, that if articles of food which have been kept at a low temperature for temporary protection are held for more than fifteen days at such low temperature, they shall then be regarded as having been placed in cold storage and shall be marked in the manner provided for in the case of cold storage goods; and such articles shall be removed from the room or enclosure in which articles temporarily protected are kept and shall be placed in rooms or enclosures used for cold storage and shall be deemed subject to all the rules and regulations which apply to cold storage goods, from the time at which they were first stored for temporary protection.

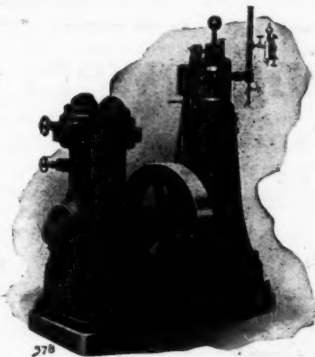
5. Articles of food held at low temperature during the process of manufacture will not be regarded as being held in cold storage within the meaning of this act, and such articles need not be dated.

6. The floors, halls, walls, ceiling, furniture, receptacles, implements and machinery of every cold storage or refrigerating warehouse shall be kept in a clean, healthful and sanitary condition; and, for the purpose of this rule, unclean, unhealthful or insanitary conditions shall be deemed to exist if the food stored is not securely protected from flies, dust, dirt, insects and from all other foreign or injurious contamination.

7. Toilet rooms shall be separate and apart from the rooms in which food is stored, cuspidors for the use of employees must be washed daily with disinfectant solution.

8. No employer shall knowingly require

WATCH PAGE 48 FOR BARGAINS



## Refrigerating Machinery

### For Retail Meat Markets

The trade is rapidly coming to a realization of the advantages to be gained from the use of MECHANICAL REFRIGERATION in the storing of meats and provisions.

This modern system is more economical, more sanitary, and in every way more satisfactory than the old-fashioned iced refrigerator.

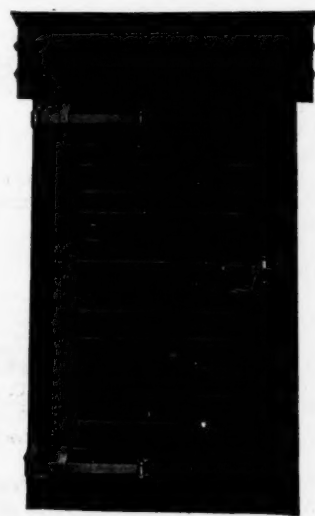
This is "The Progressive Age," but some are progressive without a good excuse. A YORK Refrigerating Plant will put you in the progressive class of wholesale or retail meat dealers without any doubt as to the reason why.

Here is a list of "Progressives" who are using York Apparatus:

H. E. Gault & Son, Marysville, Pa.  
F. C. Jones Co., Vancouver, Wash.  
Citizens Provision Co., York, Pa.  
Coyne Bros., Chicago, Ill.

**York Manufacturing Co.**  
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Branches in all Principal Cities



## This is a Contract

We invite users of

### Refrigerator Doors and Windows

who are contemplating erection or remodelling plants to write us for

### Sample Door and Frame COMPLETE

We will forward it to size required. If it is not satisfactory from every standpoint to YOU in style, workmanship, efficiency and plan, it is YOUR PROPERTY WITHOUT CHARGE or any obligation to us whatever.

(Signed)  
**Jones Cold Store Door Co.**  
HAGERSTOWN, MD., U.S.A.

permit or suffer any person to work, nor shall any person work, in a cold storage or refrigerating warehouse who is affected with any infectious or contagious disease.

9. *Old Section 9 not included in the new regulations:* "The representation of cold storage poultry, fish and eggs required under Section 339-c, may be made by the retailer by placing upon such articles or upon the receptacle containing them, in full view of the public, a card not smaller than six inches in height by ten inches in length, upon which shall be printed the words, "cold storage" in plain letters not less than two inches in height."

9. When any food is found in any cold storage warehouse of this State in a condition which renders it in the opinion of an inspector of this Department unwholesome and unfit for use as human food, the inspector is empowered, authorized and directed to immediately condemn the same and to cause it to be destroyed, or to denature the same, and report his action to the Department immediately.

10. Whenever a building is occupied by two or more persons, firms or corporations each using cold storage refrigeration, any and

all parts of the building shall be deemed to be under the control of any or all of such persons, firms or corporations unless there is filed with the State Commissioner a verified statement by all of such persons, firms or corporations showing the exact parts of the building which are under the control of each of them. It shall be unlawful after the filing of such a statement for any such persons, firms or corporations to place any article of food in any portion of the building other than that which is named in the statement as under their control.

#### FOREIGN TRADE OPPORTUNITIES.

Business openings in the way of trade opportunities abroad are indicated in the following taken from reports sent to the Bureau of Manufactures, Washington, D. C., by our foreign consular and trade representatives. Inquiries concerning these matters should be addressed to the Bureau, giving the number in each case.

No. 11826. Cottonseed Meal.—One of the commercial agents of the Department of

Commerce reports that a large wholesale house at a European port handling all kinds of feedstuffs, including cottonseed meal, could enlarge the cottonseed meal business with better connections in the United States. This firm wants names of American oil mills in need of competent representation.

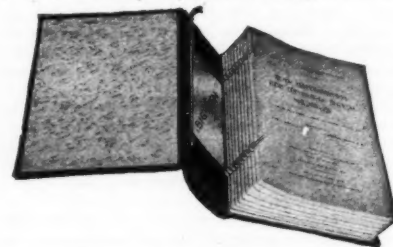
No. 11829. Cottonseed Oil Meal.—A report from one of the commercial agents of the Department of Commerce states that a grain broker at a European port, who also handles quantities of wheat bran and rye bran for feed, wants to enlarge his feed trade by handling a cottonseed meal account, by direct purchase or preferably on commission. An oil mill in Germany crushing Egyptian cotton seed, and thus making dark and low-grade Egyptian cake wants to import American high-grade cottonseed cake for grinding with the Egyptian to bring up the quality. This firm could use 5,000 tons annually.

No. 11840. Dried Meats.—A European firm manufacturing dog biscuits and chicken food would be glad to receive from American packers offers for dried meats to be used in its products. Correspondence should be in French.

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How often have you wished to refer to an article or an item of trade information or some valuable trade statistics in some back copy of The National Provisioner, only to find that copy lost or mutilated? You will be glad to know that we have succeeded at last in securing a really practical binder. You can now have your Provisioner in the form of a handsomely bound book ready to refer to at any time.

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ordinary file. Each binder holds 26 copies of The National Provisioner, or an entire volume. The binder has the appearance of a regular bound book. The cover is of cloth board and the name is stamped in gold. The binder makes a substantially-bound volume that will be a valuable part of your office equipment or a handy addition to your library.

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#### "BOSS" SANITARY TANKS.

The John Hoffman Packing Company, Cincinnati, Ohio, has lately installed another "Boss" sanitary rendering and drying tank. This is the tenth "Boss" tank in operation in the city limits of Cincinnati. Packers and butchers interested in such machines can get all information about them by addressing The Cincinnati Butchers' Supply Company, the manufacturers of the well-known "Boss" machines and appliances.

## Greater Cleansing Powers

**Absolutely Sanitary  
Economical to Use**

The great inherent cleansing powers of

**Wyandotte**  
Sanitary  
Cleaner and Cleanser

its sanitary properties and the resulting economy are the natural order of results which every Meat Dealer and Packer discovers who uses this unusual washing and cleaning material.

The main satisfaction is that Wyandotte Sanitary Cleaner and Cleanser does so many different kinds of cleaning that ordinary cleaners never thought of doing. It does them quickly too, and in a sort of "second nature" way, as it is natural for "Wyandotte" to clean thoroughly.

The economy in using Wyandotte Sanitary Cleaner and Cleanser is made apparent from the better quality cleaning which it does, the lessening of time it takes to clean, that is, to put things in a **sanitary** condition, and the small quantity of cleaner needed to keep things this way after "Wyandotte" has once thoroughly cleaned them.

All in all, "Wyandotte" is a boon to any handler of meats, either from the cleanliness standpoint or the money saving viewpoint. It is guaranteed as such and as on every claim it "makes good" to your entire satisfaction, you need have no fear of dissatisfaction.



Order from your supply house.

**THE J. B. FORD CO., Sole Mfrs.**

**Wyandotte, Mich.**

*This Cleaner has been awarded the highest prize wherever exhibited*

#### THE KRON SCALE

AUTOMATIC "Load and Look" SPRINGLESS

Types for every branch of the provision trade.

**AMERICAN KRON SCALE CO.**

39 Cortlandt St., New York.

Western Representative, **SPENCER OTIS CO.,**  
Railway Exchange Building, Chicago, Ill.

## PROVISIONS AND LARD

### WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

**Futures Decline—Liquidation a Factor—Hog Movement Liberal—Country Movement Liberal—Feed Conditions Excellent—Feed Crop Supplies Larger Than Expected.**

The tendency of hog product values during the past week has been to still lower levels, and prices are down to the lowest figures in quite a period. The pressure has been pronounced on all deliveries, and liquidation has been a considerable influence. New low levels were made on lard, although pork early in the season sold lower than at the present time on the January delivery. The decline in the market has been influenced considerably by the hog situation, and also by the fact that as the price of contracts decline, there has been considerable selling on stop orders, which has had influence on the market.

The movement of hogs is liberal, and the country seems to be disposed to market quite freely, notwithstanding the declining values for live hogs. While there is complaint that the receipts contain quite a percentage of light weight hogs, still the excess in the movement compared with last year is important, and the excess in the packing is also quite an influence. The receipts at all Western points have this year been about 13½ million hogs up to last week, or nearly

a million in excess of last year. The packing returns show an increase of about 700,000 hogs compared with a year ago. The free movement of hogs from the country, with the declining prices for hogs is naturally inducing some to believe that the country will continue a free seller, particularly with the declining values for corn, and the declining values for product, especially for forward deliveries, which do not suggest higher prices for hogs in the winter.

The discounts for the January delivery under the nearby is enough to suggest confidence in lower prices, as the winter packing season advances, and there is very little premium for the May delivery, which also suggests confidence in fairly low prices for hogs in the spring. May lard is only a trifle over January. May ribs are only ¼c. over January, and May pork is almost the same price as January. The influence of the heaviness for the forward deliveries is against holding product, and there is no development yet in the situation to show that there will be enough premium on the forward delivery to pay the ordinary carrying charges.

The prices of hogs compared with a year ago are nearly 1c. a pound lower, while the price of pork and ribs is about the same as last year. On the other hand the price of October lard is about 1½c. under last year, and the price for May lard only about the

same as a year ago. The absence of premiums on the nearby stuff shows that the demand for product is not absorbing the offerings, and that the pressure on the cash situation is more of a factor in the market than a year ago. There seems to be some confidence that the supplies of hogs will not diminish as the season advances, but rather that there will be a fair movement right through the late fall, and at least through the early winter.

Recently there has been a very steady decline in feed stuffs values. Corn has declined about 8c. a bushel from the high level of the season, and while it is considerably over last year, is enough under the early fall prices to indicate less uneasiness about the feed stuffs situation. A factor which enters into corn values to some extent is the offering of Argentine corn, and several million bushels of Argentine corn have been bought for importation at prices averaging recently from 5 to 6c. a bushel under American corn laid down at New York. While the total supply of Argentine corn is not likely to be important, compared with the total supply of the American crop, nevertheless it is a material factor in commercial channels, and means an important influence in feed stuffs values, and costs of producing livestock. Other feed stuffs have declined with corn. Oats have lost sharply in value. Bran has also been influenced by the offerings of Argentine feeds.

It is possible that the importations of Argentine meats may be a factor in product values somewhat akin to the influence of the offerings of Argentine corn on the corn

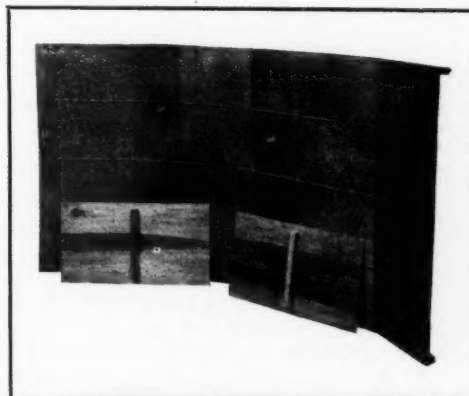
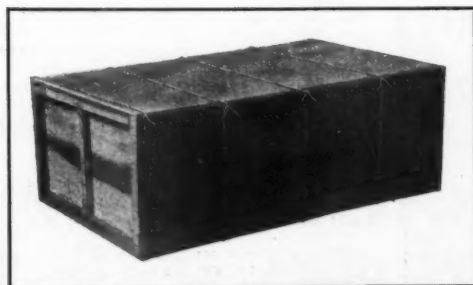
## The Packers' Problem

is to

## SAVE BOX WEIGHT

### Our Solution—WIRE BOUND BOXES

Our customers are saving from 30-50% in weight over the old style nailed box and have proven by test that *you can save 15-20% on the Gross Weight of your shipments.*



## WHAT WOULD BE YOUR SAVING PER YEAR?

*Let us figure on your requirements*

**CHICAGO MILL AND LUMBER COMPANY**

Wire Bound Dep't.

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market, and Canadian oats on the oats market. Recent weather conditions have been very favorable, and the late fall pasturage and feed conditions are excellent. With the middle of October, which is the average date of killing frost through the West, there is no killing frost reported in the central sections, and every day now means so much more gain in the question of good pasturage and late forage conditions for cattle, sheep and hogs. This of itself is an influence of material importance. The last government report made the corn crop somewhat over the September figures, and with the carry over of old corn from last year, the total available supply for the season is not seriously short of an average, although, of course, short of last year's tremendous supply.

**LARD.**—The market has again softened, and values are lower with the Western markets. Demand at the decline is as yet rather quiet, and buyers seem to be waiting for less pressure on both the hog market and the compound market. City steam, 10½c.; Middle West, \$10.50@10.60; Western, \$10.65; refined, Continent, \$11.25; South American, \$12.05; Brazil, kegs, \$13.05; compound lard, 8½@8¾c.

**PORK.**—Pork prices are nominally steady, but trade is quiet and demand is rather indifferent. Mess is quoted \$23.75@24.25; clear, \$19.75@21.50; family, \$24.50@26.50.

**BEEF.**—The market is dull, with the trade acting rather cautiously. Offerings are limited and not pressed for sale. Quoted: Family, \$19@20; mess, \$17.75@18.75; packet, \$18@19; extra India mess, \$23@30.

SEE PAGE 30 FOR LATER MARKETS.

#### EXPORTS OF HOG PRODUCTS.

Exports of hog products from New York reported up to Wednesday, October 16, 1913:

**BACON.**—Amsterdam, Holland, 31,311 lbs.; Camaguey, Cuba, 2,031 lbs.; Drontheim, Norway, 91,133 lbs.; Genoa, Italy, 51,428 lbs.; Glasgow, Scotland, 143,761 lbs.; Guantanamo, Cuba, 50,483 lbs.; Havana, Cuba, 7,649 lbs.; Hull, England, 182,658 lbs.; Liverpool, England, 249,286 lbs.; Macoris, Brazil, 3,636 lbs.; Naples, Italy, 6,905 lbs.; Neuviatas, Cuba, 19,057 lbs.; Rotterdam, Holland, 64,169 lbs.; Santiago, Cuba, 20,007 lbs.; St. Johns, N. F., 2,768 lbs.; Tunis, Algeria, 1,500 lbs.; Trinidad, W. I., 3,010 lbs.; Vera Cruz, Mexico, 800 lbs.

#### EXPORTS SHOWN BY STEAMERS.

Exports of commodities from New York to foreign ports for the week ending Thursday, October 9, 1913, as shown by Williams & Terhune's report, are as follows:

Steamer and Destination.	Oil Ckgs.	Cottonseed Oil, Bbls.	Butter, Pks.	Bacon and Hams, Boxes.	Tallow, Pks.	Beef, Pks.	Pork, Bbls.	Lard, Tons and Pks.
Adriatic, Liverpool .....				417		293		
Campania, Liverpool .....				392				140
Carmania, Liverpool .....	2752	275		585		170		251 1050
Minneapolis, London .....		250		20			25	150 4783
Philadelphia, Southampton .....				273				200 50
Francisco, Hull .....				1084		52	5	1600 7480
Wells City, Bristol .....								500
Caledonia, Glasgow .....		180		784		60		111 425
President Grant, Hamburg .....							100	575 6318
Pretoria, Hamburg .....		150			75			320 4000
George Washington, Bremen .....						35		200
Noordam, Rotterdam .....	5494	125						625 2300
Czar, Libau .....					63			
Hellig Olav, Baltic .....				554		25		5560
Etonian, Antwerp .....	14258							
Lapland, Antwerp .....				628	22	200		455 4125
Touraine, Havre .....								125
La Lorraine, Havre .....								25 1086
Canada, Marseilles .....	1650			10				
Perugia, Mediterranean .....				425				2500
Prinzess Irene, Mediterranean .....				277			20	375
Carpathia, Mediterranean .....		400		180			30 10	390
Moltke, Mediterranean .....								100
Total .....	24154	1380		5629	160	835	160	3482 41367

**HAMS.**—Antwerp, Belgium, 55,788 lbs.; Amsterdam, Holland, 5,946 lbs.; Callao, Peru, 1,946 lbs.; Camaguey, Cuba, 529 lbs.; Christiania, Norway, 5,210 lbs.; Cayenne, French Guiana, 1,164 lbs.; Guantanamo, Cuba, 7,071 lbs.; Glasgow, Scotland, 340,466 lbs.; Hull, England, 198,519 lbs.; Havana, Cuba, 5,155 lbs.; Hamilton, W. I., 3,220 lbs.; Macoris, S. D., 3,308 lbs.; Montego Bay, W. I., 538 lbs.; Neuviatas, Cuba, 12,281 lbs.; Port Limon, C. R., 585 lbs.; Port Antonio, W. I., 808 lbs.; Santiago, Cuba, 14,683 lbs.; St. Johns, N. F., 4,572 lbs.; Tumaco, Colombia, 718 lbs.; Trinidad, W. I., 896 lbs.; Vera Cruz, Mexico, 1,253 lbs.

**LARD.**—Antwerp, Belgium, 246,114 lbs.; Aberdeen, Scotland, 8,875 lbs.; Amsterdam, Holland, 2,500 lbs.; Aalesund, Norway, 12,250 lbs.; Alexandria, Egypt, 5,600 lbs.; Bremen, Germany, 55,000 lbs.; Bremerhaven, Germany, 3,200 lbs.; Bergen, Norway, 76,003 lbs.; Camaguey, Cuba, 2,831 lbs.; Colon, Panama, 2,164 lbs.; Christiania, Norway, 52,318 lbs.; Christiansand, Norway, 18,590 lbs.; Cayenne, French Guiana, 2,000 lbs.; Drontheim, Norway, 39,137 lbs.; Genoa, Italy, 112,652 lbs.; Guayaquil, Ecuador, 1,922 lbs.; Guantanamo, Cuba, 26,709 lbs.; Glasgow, Scotland, 57,327 lbs.; Havana, Cuba, 50,079 lbs.; Havre, France, 210,096 lbs.; Hull, England, 65,660 lbs.; Hamilton, W. I., 2,059 lbs.; Kingston, W. I., 2,256 lbs.; Leith, Scotland, 3,550 lbs.; Liverpool, England, 125,772 lbs.; Montego Bay, W. I., 2,396 lbs.; Manchester, England, 116,400 lbs.; Marseilles, France, 94,353 lbs.; Macoris, S. D., 29,959 lbs.; Manaus, Brazil, 11,680 lbs.; Newcastle, England, 30,100 lbs.; Neuviatas, Cuba, 16,518 lbs.; Naples, Italy, 9,150 lbs.; Palermo, Sicily, 11,500 lbs.; Port Limon, C. R., 6,435 lbs.; Port Antonio, W. I., 1,129 lbs.; Rotterdam, Holland, 868,751 lbs.; Santiago, Cuba, 900 lbs.; Stettin, Germany, 378,211 lbs.; Stavanger, Norway, 35,000 lbs.; Tumaco, Colombia, 8,637 lbs.; Trieste, Austria, 6,000 lbs.; Trinidad, W. I., 16,795 lbs.; Yokohama, Japan, 3,600 lbs.

**LARD OIL.**—Havre, France, 15 bbls.; Tampico, Mexico, 250 gals.

**PORK.**—Antwerp, Belgium, 10 tcs.; Christiania, Norway, 85 bbls.; Cayenne, British Guiana, 11 bbls.; Hamilton, W. I., 8 bbls.; Hull, England, 25 bbls.; Kingston, W. I., 128 bbls.; Marseilles, France, 12½ bbls.; Port Antonio, W. I., 17½ bbls.; St. Johns, N. F., 321 bbls.; Trinidad, W. I., 118 bbls.

**SAUSAGE.**—Antwerp, Belgium, 308 bx.; Glasgow, Scotland, 41 cs.; Marseilles, France, 50 cs.; Santiago, Cuba, 47 pa.; St. Johns, N. F., 4 pa.; Trinidad, W. I., 9 pa.

#### EXPORTS OF BEEF PRODUCTS.

Exports of beef products from New York reported up to Wednesday, October 15, 1913:

**BEEF.**—Antwerp, Belgium, 79 bbls.; Bremen, Germany, 90 bbls.; Colon, Panama, 20 bbls.; Christiansand, Norway, 25 bbls.; Glasgow, Scotland, 10 tcs.; Hull, England, 5 bbls.; Kingston, W. I., 23 bbls.; Liverpool, England, 25 tcs.; Neuviatas, Cuba, 5½ bbls.; Port Antonio, W. I., 3 tcs., 2½ bbls.; Port Limon, C. R., 40½ bbls.; St. Johns, N. F., 90 bbls.; Trinidad, W. I., 27 bbls.; 50 tcs.

**OLEO OIL.**—Antwerp, Belgium, 50 tcs.; Bergen, Norway, 95 tcs.; Constantinople, Turkey, 45 tcs.; Drontheim, Norway, 35 tcs.; Glasgow, Scotland, 50 tcs.; Rotterdam, Holland, 2,253 lbs.; Smyrna, Turkey, 75 tcs.; St. Johns, N. F., 210 tcs.; Stavanger, Norway, 400 tcs.; Tromsø, Norway, 35 tcs.; Trieste, Austria, 100 tcs.

**OLEOMARGARINE.**—Colon, Panama, 1,008 lbs.; Hamilton, W. I., 1,660 lbs.; Kingston, W. I., 3,500 lbs.; Port Limon, C. R., 2,354 lbs.; Trinidad, W. I., 3,100 lbs.

**TALLOW.**—Callao, Peru, 1,854 lbs.; Macoris, S. D., 1,597 lbs.; Rotterdam, Holland, 42,800 lbs.

**TALLOW OIL.**—Havre, France, 10 bbls.; Rotterdam, Holland, 200 tcs.

**TALLOW SCRAP.**—Havre, France, 25,150 lbs.

**TONGUE.**—Antwerp, Belgium, 5 bbls.; Bremen, Germany, 25 bbls.; Glasgow, Scotland, 80 cs.

**CANNED MEAT.**—Amsterdam, Holland, 150 cs.; Bristol, England, 140 cs.; Batavia, Java, 250 cs.; Calcutta, India, 68 pa.; Cayenne, French Guiana, 100 cs.; Ciudad Bolivar, Venezuela, 16 cs.; Glasgow, Scotland, 50 cs.; Macoris, S. D., 19 cs.; Marseilles, France, 25 cs.; Manaus, Brazil, 98 cs.; Neuviatas, Cuba, 22 pa.; Oran, Algeria, 50 cs.; Vera Cruz, Mexico, 164 cs.

#### EXPORTS OF PROVISIONS

Exports of hog products for the week ending October 11, 1913, with comparative tables:

PORK, BBLs.			
To—	Week ending Oct. 11, 1913.	Week ending Oct. 12, 1912.	From Nov. 1, '12, to Oct. 11, 1913.
United Kingdom...	50	228	15,568
Continent .....	140	280	10,849
So. & Cen. Am. ....	90	295	19,782
West Indies .....	327	832	35,365
Br. No. Am. Col. ....	626	50	15,102
Other countries .....			47
Total .....	1,233	1,694	115,694

MEATS, LBS.			
United Kingdom...	6,136,850	4,162,075	283,500,015
Continent .....	916,725	844,250	39,707,555
So. & Cen. Am. ....	90,000	160,250	5,621,950
West Indies .....	87,225	255,600	9,250,029
Br. No. Am. Col. ....	12,000		129,475
Other countries .....		365,000	2,029,525
Total .....	7,242,800	5,787,175	340,238,549

LARD, LBS.			
United Kingdom...	2,827,475	2,025,650	252,206,614
Continent .....	2,125,070	5,556,110	216,284,783
So. & Cen. Am. ....	321,250	716,300	23,414,137
West Indies .....	107,800	440,350	31,746,510
Br. No. Am. Col. ....	53,050		779,664
Other countries .....		217,600	1,575,356
Total .....	5,534,645	8,956,010	526,067,064

RECAPITULATION OF THE WEEK'S EXPORTS.			
	Pork, bbls.	Meats, lbs.	Lard, lbs.
New York .....	812	4,209,075	2,876,020
Boston .....	16	834,725	567,625
Philadelphia .....	15	51,000	
New Orleans .....	390	158,000	400,000
Montreal .....		1,685,000	1,567,000
Quebec .....		307,000	75,000
Mobile .....			49,000
Total week .....	1,233	7,242,800	5,534,645
Previous week .....	1,798	5,787,775	7,808,904
Two weeks ago .....	3,301	7,293,725	9,704,064
Cor. week last y'r .....	1,694	5,787,175	8,956,010

#### COMPARATIVE SUMMARY OF EXPORTS.

	From Nov. 1, '12, to Oct. 11, '13.	Same time last year.	Decrease.
Pork, lbs. ....	23,136,800	24,660,200	1,523,400
Meats, lbs. ....	340,238,549	374,545,656	34,307,107
Lard, lbs. ....	526,067,064	546,144,369	20,077,305

#### OCEAN FREIGHTS.

	Liverpool.	Glasgow.	Hamburg.
	Per Ton.	Per Ton.	Per 100 lbs.
Beef, per tierce .....	20/	22/6	@32c.
Oil Cake .....	15c.	18c.	@20c.
Bacon .....	20/	22/6	@32c.
Lard, tierces .....	20/	20/	@30c.
Canned meats .....	20/	22/6	@32c.
Butter .....	30/	30/	@30c.
Tallow .....	20/	22/6	@32c.
Pork, per barrel .....	20/	22/6	@32c.

# TALLOW, STEARINE, GREASE and SOAP

## WEEKLY REVIEW

**TALLOW.**—Although prices were not altered during the past week, a slightly easier undertone seems to be in evidence. Some of the large interests in the trade stated that it was more difficult to dispose of goods. Evidently the break in the lard market, and the lower levels of cottonseed oil were having effect. The recent improvement in the demand for low grade tallows abated materially, and the better classes of tallows are being taken only as needed. There does not seem to be much change in the supply and demand situation. However, more attention was given to the importations of cattle from Mexico and Canada, and to the Argentine possibilities. The London auction sale was again devoid of feature. About 1,434 casks were offered for sale of which 1,047 were absorbed, the basis being unchanged from the previous week. Foreign bids in our market continue slightly below a workable level, and when sales are made, the quantity is limited. Prime city tallow is quoted at 6½c., and city specials at 6¼c.

**OLEO STEARINE.**—The market is easier at nine cents asked. The break in the lard market was reflected in a slower inquiry for compound lard. Demand for stearine from other sources was apathetic.

SEE PAGE 39 FOR LATER MARKETS.

**COCONUT OIL.**—The market is quiet, with the tone about steady. Demand is reported a little less energetic and buyers are inclined to be a little conservative and buy in limited lots. Cochín, 13½c.; shipment, 12½c.; Ceylon, 10½c.; shipment, 10½c.

**CORN OIL.**—The market has shown a little decline with rather moderate demand, and on some decline in corn prices. Prices are quoted at \$6.35@6.50 in car lots.

**SOYA BEAN OIL.**—The market is quiet but steady, with rather small supplies available. Spot is quoted at 6½@7c.

**PALM OIL.**—Prices have been steady during the week, with limited interest. Sales are reported of moderate volume, and buyers are influenced by the general heaviness in competing oils. Prime red spot, 7½@7¾c.; do, to arrive, 6¾c.; Lagos, spot, 7¾c.; to arrive, 7½@7¾c.; palm kernel, 10½@10¾c.; shipment, 10¾c.

**OLEO OIL.**—The market has weakened sharply on increased sales. Holders are offering more fully and sales were made this week to the extent of 1,500 tierces at 60 florins. Extras are quoted at New York at 10½c., and 60 florins at Rotterdam.

**NEATSFOOT OIL.**—The tone is a little better, with rather limited offerings. Prices are firmly held. For 20 cold test, 96@98c.; 30 do., 88c.; 40 do., water white, —; prime, 65@66c.; low grade, off yellow, 62c.

**GREASE.**—A better tone has developed in the grease market, and some business has been done at a little advance in value. Good qualities are not pressed on the market and show quite a good tone. Quotations are nominal as follows: Yellow, 5¼@5½c.; bone, 5¼@6c.; house, 5½@5¾c.

### GREEN AND SWEET PICKLED MEATS.

(Special Report to The National Provisioner from The Davidson Commission Co.)

Chicago, October 15.—Quotations on green and sweet pickled meats, f. o. b. Chicago, loose:

Regular Hams—Green, 8@10 lbs. ave., 14c.; 10@12 lbs. ave., 13¼@13½c.; 12@14 lbs. ave., 12½@12¾c.; 14@16 lbs. ave., 12¼@12½c.; 18@20 lbs. ave., 12¼@12½c. Sweet pickled, 8@10 lbs. ave., 13¼@14c.; 10@12 lbs. ave., 13½@13¾c.; 12@14 lbs. ave., 13¾@13½c.; 14@16 lbs. ave., 13¼@13½c.; 18@20 lbs. ave., 13¾@13½c.

Skinned Hams—Green, 14@16 lbs. ave., 13¼@13½c.; 16@18 lbs. ave., 13¼@13½c.; 18@20 lbs. ave., 13¼@13½c.; 22@24 lbs. ave., 12¾@13c. Sweet pickled, 14@16 lbs. ave., 13¼@13½c.; 16@18 lbs. ave., 13¼@13½c.; 18@20 lbs. ave., 13½@13¾c.; 22@24 lbs. ave., 13@13½c.

New York Shoulders—Green, 10@12 lbs. ave., 9¾@9½c. Sweet pickled, 10@12 lbs. ave., 9½@9¾c.

Picnic Hams—Green, 5@6 lbs. ave., 9@9½c.; 6@8 lbs. ave., 8¾@8½c.; 8@10 lbs. ave., 8¾@8½c.; 10@12 lbs. ave., 8¾@8½c. Sweet pickled, 5@6 lbs. ave., 9@9½c.; 6@8 lbs. ave., 8¾@8½c.; 8@10 lbs. ave., 8¾@8½c.; 10@12 lbs. ave., 8½@8¾c.

Clear Bellies—Green, 6@8 lbs. ave., 15½c.; 8@10 lbs. ave., 14½@15c.; 10@12 lbs. ave., 13¾@14c.; 12@14 lbs. ave., 13@13¼c. Sweet pickled, 6@8 lbs. ave., 15¼@15½c.; 8@10 lbs. ave., 14¼@14½c.; 10@12 lbs. ave., 13¾@13¾c.; 12@14 lbs. ave., 13@13¼c.

### LIVESTOCK AND BEEF EXPORTS.

Exports of livestock and dressed beef from United States and Canadian ports for the week ending October 11, 1913, are reported by Williams & Terhune as follows:

Port.	Cattle.	Sheep.	Beef.
From New York .....	153	—	—
From Boston .....	—	—	—
From Philadelphia .....	—	—	—
From Baltimore .....	—	—	—
From Montreal .....	—	—	—
Total .....	153	—	—
Total last week .....	254	—	—

### CHICAGO FERTILIZER MARKET.

(Special Letter to The National Provisioner from The Davidson Commission Co.)

Chicago, October 15, 1913.—The animal ammoniate market continues very strong, and trading has been on a rather more liberal scale, with sales of regular tankage at \$2.80 up to \$2.85 and 10c. for prompt and early November shipment. Blood, \$2.95 per unit for prompt, 5c. monthly advance for futures. The demand is fairly urgent, as buyers are finding the other ammoniates scarce and high, and are realizing that they will need considerably more blood and tankage this season on this account. Some of the larger manufacturers of commercial fertilizer have covered their requirements by purchases extending well into next year.

The lower grades of tankage are closely cleaned up, and all offerings from outside points are quickly sold to the degreasing plants at full prices. Several contracts for smaller packers' tankage have been closed for the coming year at a very marked advance from their last year's prices. (Complete quotations on page 37.)

### CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, October 15, 1913.—Latest quotations on chemicals and soap supplies are reported as follows: 74 or 76 per cent. caustic soda, \$1.55@1.65 basis 60 per cent.; 60 per cent caustic soda, \$1.80 per 100 lbs.; 98 per cent. powdered caustic soda in bbls., 2½@2½c. per lb.; 58 per cent. soda ash, 80c. per 100 lbs. basis 48 per cent.; 48 per cent. carbonate soda ash, 95c. per 100 lbs.; talc, 1¼@1½c. per lb.; silicic acid, \$15@20 per ton of 2,000 lbs.; marble flour, \$8 per ton of 2,000 lbs.; silicate of soda, 90c. per 100 lbs.; chloride of lime in casks, 1½c., and in barrels 2c. per lb.; carbonate of potash, 4@4¼c. per lb.; electrolytic caustic potash, 4¼@5c. per lb.

Prime palm oil in casks, 7@7¼c. per lb.; genuine Lagos palm oil in casks, 7¼@8c. per lb.; clarified palm oil in bbls., 7¾c. per lb.; palm kernel oil in casks, 10½@10¾c. per lb.; green olive oil, 78c. per gal.; yellow olive oil, 85@87c. per gal.; green olive oil foots, 7¼@8c. per lb.; peanut oil, 65@75c. per gal.; Ceylon coconut oil, 10½@11c. per lb.; Cochín coconut oil, 13½@14c. per lb.; cottonseed oil, 7.25@7.50c. per lb.; corn oil, 6.35@6.45c. per lb.; soya bean oil, 6¾c. per lb.

Prime city tallow, 6¾c. per lb.; house grease, 5½@6c. per lb.; brown grease, 5¼@5½c. per lb.; yellow packers' grease, 5¼@6c. per lb.

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## COTTON OIL CABLE MARKETS

## Hamburg.

(By Cable to The National Provisioner.)

Hamburg, October 17.—Market firm. Quotations: Choice summer white oil, 72 marks; butter oil, 72½ marks; summer yellow, 67¾ marks.

## Rotterdam.

(By Cable to The National Provisioner.)

Rotterdam, October 17.—Market firm. Quotations: Summer yellow, 30½ florins; choice summer white, 41½ florins, and butter oil, 42 florins.

## Antwerp.

(By Cable to The National Provisioner.)

Antwerp, October 17.—Market easy. Quotations: Summer yellow, 82¾ francs.

## Marseilles.

(By Cable to The National Provisioner.)

Marseilles, October 17.—Market easy. Quotations: Prime summer yellow, 84½ francs; prime winter yellow, 88½ francs; choice summer white oil, 88 francs.

## Liverpool.

(By Cable to The National Provisioner.)

Liverpool, October 17.—Market easy. Quotations: Prime summer yellow, 23½s.; summer yellow, 32¾s.

## SOUTHERN MARKETS

## Columbia.

(Special Wire to The National Provisioner.)

Columbia, S. C., October 16.—Crude cottonseed oil, 42c. for immediate and October delivery; 42½c. for November and December; Southeastern mills selling some crude at these prices.

## Atlanta.

(Special Wire to The National Provisioner.)

Atlanta, Ga., October 16.—Crude cottonseed oil barely steady at 42c. Seven and a half per cent. meal, \$25@26, f. o. b. mills. Hulls, \$7, loose, Atlanta.

## Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., October 16.—Cottonseed oil market firm; prime crude 44c. Prime 8 per cent. meal, \$27 per short ton. Hulls, \$7, loose.

## New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., October 16.—Crude cottonseed oil barely steady at 42@42½c. for Texas; offerings liberal; buyers indifferent. Prime meal, 8 per cent., firm at \$28.50, short ton; 7½ per cent. meal, \$28, short ton, New Orleans. Loose hulls, \$8; sacked, \$10.50.

## Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., October 16.—Our market is a waiting one; neither buyers nor sellers seem interested. The best bid for prime crude oil today is 43c., with mills only offering to trade on basis prime. Choice loose cake, \$27.75 per short ton, f. o. b. Galveston.

## "BOSS" ELECTRIC SAUSAGE MACHINE.

The Wm. Fock's Sons Company, Dayton, Ohio, is installing new "Boss" electric sausage machinery furnished by The Cincinnati Butchers' Supply Company, Cincinnati, Ohio, the well-known manufacturers of "Boss" machines and appliances.

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## COTTONSEED OIL EXPORTS.

Exports of cottonseed oil reported for the week ending October 16, 1913, and for the period since September 1, 1913, were as follows:

From New York—	Week ending Sept. 18, '13.	Since Sept. 1, '13.	From New Orleans—	
Bbls.	Bbls.	Bbls.		
Barbados, W. I. ....	270		Genoa, Italy .....	25
Cape Town, Africa .....	124		Gothenberg, Sweden .....	100
Christiania, Norway .....	10	230	Havana, Cuba .....	235
Colon, Panama .....	290		Progreso, Mexico .....	200
Copenhagen, Denmark .....	50	90	Rotterdam, Holland .....	400
Demerara, British Guiana .....	—	192	San Juan, P. R. ....	450
Genoa, Italy .....	70			
Glasgow, Scotland .....	—	555	Total .....	200 1,410
Hamburg, Germany .....	—	500	From Baltimore—	
Havana, Cuba .....	—	49	Havre, France .....	400
Kingston, W. I. ....	55	142	Total .....	400 400
Liverpool, England .....	—	555	From San Francisco—	
London, England .....	550	1,012	Hong Kong, China .....	2
Marseilles, France .....	—	125	Mexico .....	1
Matanzas, Cuba .....	—	4	Yokohama, Japan .....	3
Melbourne, Australia .....	—	14	Total .....	6 6
Monte Cristi, S. D. ....	—	16	From all other ports—	
Monevideo, Uruguay .....	—	62	Canada .....	124
Naples, Italy .....	837	857	Mexico (including overland) .....	339 1,345
Piraeus, Greece .....	50	61	Total .....	339 1,469
Port Antonio, W. I. ....	—	51	Recapitulation—	
Port au Prince, W. I. ....	—	11	From New York .....	1,514 9,007
Port Limon, C. R. ....	—	27	From New Orleans .....	200 1,410
Rio Janeiro, Brazil .....	—	77	From Baltimore .....	400 400
Rotterdam, Holland .....	160	491	From San Francisco .....	6 6
San Domingo, S. D. ....	2	56	From all other ports .....	339 1,469
San Juan, P. R. ....	—	44	Total .....	2,450 12,292
Santiago, Cuba .....	—	67		
Santos, Brazil .....	—	100	OLEO OIL AND NEUTRAL LARD.	
Sydney, Australia .....	—	10	(Special Report to The National Provisioner.)	
Trieste, Austria .....	—	480	New York, Oct. 16.—The lard market this	
Trinidad, W. I. ....	—	29	week has continued its downward course and	
Valparaiso, Chile .....	—	158	carried the whole provision market down with	
Venice, Italy .....	—	2,116	it. Neutral lard has eased off in price, and is	
Vera Cruz, Mexico .....	—	12	produced now in but limited quantities. Tal-	
Total .....	1,514	9,007	low remains unchanged but oleo stearine is	
			weak. Oleo oil has had considerable decline	
			in price, and is now lower than it has been	
			for quite some time past. Export business in	
			butter oils is at a minimum and Europe not	
			inclined to take hold until prices go lower.	

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# COTTONSEED OIL

## WEEKLY REVIEW

THE NATIONAL PROVISIONER is official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association, and the Mississippi Cottonseed Crushers' Association.

### Market Again Easier—Crude Lower—Weather Conditions Improve—Lard Declines—Consumers Buying Moderately.

The drooping tendency of cottonseed oil values which has been manifest of late was again in evidence during the past week. No decisive weakness was displayed, yet levels were lowered, and the intermittent rallies were not convincing enough to alter the generally bearish sentiment noticeable in the local future market. Accountable for the reactionary movement was the freer offerings of crude, while the situation was aggravated by ideal weather conditions South, these enabling farmers to move their seed. Furthermore, the lard market was weak at intervals, and there was no disposition to ignore or minimize the importance of this.

As price levels were reduced, and quick shipment oil became available at about the 6½c. basis New York, there was evidence of expansion in the consuming demand, but this was not very important nor surprising. Both domestic and foreign users of cotton oil have been conservative for a long time, and of late, have been disinclined to take much stuff, arguing that, all things considered, the seven-cent level quoted in the New York future market at the beginning of the

season was too high, with practically the entire production to be marketed.

Some of the principal users of oil admitted of light stocks, but they contended that this in itself did not constitute an argument for higher values, even though it was a partial offset to the increasing available crude oil stocks. It was apparent that the weakness in the lard market, and general heaviness of the fat situation, in conjunction with a reduction in the cost of feed stuffs, was having great sentimental influence on consumers and others in the oil trade. Under the circumstances, it was not astonishing that South-eastern crude mills granted concessions.

There was very little precipitation over the South during the week, and with the cool weather the roads were placed in fine condition for the hauling of seed. Moreover, the cotton movement was normal, and mills which have been unwilling to sell, pending a more general seed movement, changed their attitude. Incidentally, cotton crop estimates were again raised to a higher plane, and there was less of a desire to consider those under 13½ million bales, excluding the linters.

There is an element in the trade not very much concerned over the cotton crop possibilities. This contingent is under the im-

pression that the cotton production will be a moderate one, about equal to last year's or perhaps 200,000 bales greater, but they assert that the oil crush will not be changed much on account of seed values, etc., but that available oil supplies will be less than last year. Their contention is that on September 1, 1912, there was a carry-over of about 300,000 barrels, whereas on September 1, 1913, extremely high prices for cotton oil prevailed, and the carry-over into the new season was negligible in quantity.

In most circles the favorite expression is that there can be no extended upward movement of cotton oil values at the present season of the year, as the small upturns will invite freer offerings of crude. It is noteworthy that some of the most pessimistic are talking a decline of only to the 6½c. level. Such market opinions have both a deterring and stimulating effect on the consuming and speculative trade, as on one hand it encourages scale-down buying, while on the other, there is a tendency to limit purchases, pending the anticipated gradual declines. As far as ultimate levels are concerned, there are quite a few in the trade still imbued with the idea that the general range of cottonseed oil values next spring or summer will be above that of this time.

Of course, it is difficult to forecast the extent of the consuming trade, and after all much depends on this, now that the trade has a fairly good idea of what the available supplies will be. The downward trend of

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lard values has exceeded expectations, while the cotton crop seems to be turning out better than many had looked for, but even conceding these features, the belief prevails that the underlying situation contains much that will prevent an important decline of oil values. Naturally, the ruling oil prices will have great influence in determining the extent of the consuming demand.

This was cogently shown during the last several weeks. Reports have been current that European interests have utilized linseed oil for edible purposes. Such advices have not been general, yet they were remarked upon often enough to command a great deal of attention. Leading interests in the trade are not willing to significantly regard the accounts of the hardening process being utilized for the purpose of bringing linseed oil up to an edible basis, but correspondence from the other side has told of this having been done. It merely indicates that when cotton oil is high the consumers look around for a substitute. This, obviously, does not conflict with the statements, many times reiterated, that the legitimate demand for edible cottonseed oil is steadily increasing.

Closing prices, October 13, 1913.—Spot, \$6.95@7.10; October, \$6.90@7; November, \$6.90@6.94; December, \$6.94@6.95; January, \$7@7.02; February, \$7.06@7.09; March, \$7.16@7.17; April, \$7.20@7.30; May, \$7.35@7.36. Futures closed unchanged to 2 decline. Sales were: October, 400, \$7.01@7; December, 1,000, \$6.94@6.93; January, 400, \$7.02@7.01; March, 1,000, \$7.16; May, 300, \$7.35. Total sales, 3,100 bbls. Good off, \$6.80@6.95; off, \$6.70@6.90; reddish off, \$6.50@6.80; winter, \$7.20; summer, \$7; prime crude, S. E., \$5.66; prime crude, Valley, nom.; prime crude, Texas, nom.

Monday, Holiday.

Tuesday, October 14, 1913.—Spot, \$6.80@6.94; October, \$6.88@6.90; November, \$6.81@6.82; December, \$6.85@6.86; January, \$6.93@6.95; February, \$7.01@7.02; March, \$7.09@7.11; April, \$7.18@7.19; May, \$7.26@7.27. Futures closed 2 to 11 decline. Sales were: October, 1,500, \$6.96@6.89; November, 1,000, \$6.88@6.82; December, 4,300, \$6.90@6.84; January, 2,100, \$6.96@6.93; February, 1,000, \$7.02@7.01; March, 3,500, \$7.12@7.09; April, 200, \$7.20; May, 900, \$7.28@7.26. Total sales, 14,500 bbls. Good off, \$6.70@6.85; off, \$6.60@6.80; reddish off, \$6.40@6.75; winter, \$7; summer, \$7@8; prime crude, S. E., \$5.66; prime crude, Valley, nom.; prime crude, Texas, nom.

Wednesday, October 15, 1913.—Spot, \$6.83@6.90; October, \$6.84@6.85; November, \$6.73@6.75; December, \$6.80@6.81; January, \$6.80@6.90; February, \$6.96@6.99; March, \$7.05@7.06; April, \$7.14@7.15; May, \$7.20@7.21. Futures closed 4 to 8 decline. Sales were: October, 500, \$6.86@6.85; November, 4,300, \$6.75@6.67; December, 3,200, \$6.83@6.77; January, 6,200, \$6.92@6.86; February, 100, \$6.96; March, 4,100, \$7.07@7.04; April, 400, \$7.15@7.14; May, 1,900, \$7.23@7.19. Total sales, 20,700 bbls. Good off, \$6.70@6.80; off, \$6.60@6.75; reddish off, \$6.40@6.60; winter, \$7@8; summer, \$7@8; prime crude, S. E., \$5.60; prime crude, Valley, nom.; prime crude, Texas, nom.

Thursday, October 16, 1913.—Spot, \$6.85; October, \$6.87@6.89; November, \$6.79@6.81; December, \$6.83@6.84; January, \$6.91@6.92; February, \$7@7.02; March, \$7.10@7.11; April, \$7.17@7.20; May, \$7.24@7.25. Futures closed at 3 to 6 advance. Sales were: October, 700, \$6.88@6.84; November, 1,000, \$6.78@6.74; December, 4,000, \$6.83@6.79; January, 5,100, \$6.91@6.87; March, 2,800, \$7.11@7.04; May, 2,100, \$7.25@7.21. Total sales, 16,300. Good off, \$6.78@6.80; off, \$6.60@6.75; reddish off, \$6.40@6.70; winter, \$7@8; summer, \$7@8; prime crude, S. E., \$5.60; prime crude, Valley, nom.; prime crude, Texas, nom.

SEE PAGE 39 FOR LATER MARKETS.

#### COTTONSEED INDUSTRY OF INDIA.

(U. S. Consul Henry D. Baker, in Daily Consular Reports.)

In view of the tendency toward increasing percentages of dirt found in shipments of

cotton seed from India to the United Kingdom, the Incorporated Oilseed Association of England, representing the chief importers of cotton seed to that country, has just sent to the leading exporting firms of India a copy of a new contract which they will be obliged to sign in connection with all shipments of cotton seed after October 1, 1913.

This new form of contract forbids, under heavy penalties, any admixture of dirt, sand or similar extraneous matter in excess of 2 per cent. As practically all of the cotton seed now shipped contains much more than 2 per cent. of such dirt, the average being at present not far from 8 per cent., it follows that unless Indian cotton seed can be properly cleaned before shipment, a severe blow will be dealt to the Indian cottonseed industry, as about 98 per cent. of all the cotton seed exports now go to the United Kingdom.

The new form of contract for cotton seed purchases contains the two following important clauses to insure reasonable purity in cotton seed exported:

The seed is warranted to have been at the time of shipment equal to the fair average quality of the . . . crop of Bombay cotton seed during the month in which the seed is shipped without any added admixture or extraneous matter. Bill of lading to be proof of date of shipment in the absence of evidence to the contrary.

In addition to the ordinary samples taken and dealt with as above, there shall, if required by buyers, be taken and dealt with in the following manner samples for ascertaining the percentage of dirt or other extraneous matter: Two unbroken bags from the bulk may be selected by buyers from each 100 tons, provided that of each mark not less than 60 bags shall be selected. After selection the bags shall be incased in dust-proof covers, which shall be sealed by buyers and sellers or their agents at the time of discharge and held at the disposal of the arbitrators for examination and analysis. Should there be any dirt, sand or similar extraneous matter, bringing the total admixture of such substances in excess of 2 per cent., the arbitrators shall be entitled to impose a penalty of not exceeding double the percentage of such excess. Should the award be given against the sellers for excess admixture, the selected bags sent for arbitration to become their property and to be deducted from final invoice at contract price. All charges incurred in connection with forwarding the bags and with the arbitration follow the award.

These new contract regulations will doubtless cause local shippers to take much greater precautions to buy seed free of deliberate adulteration, and to reject that into which dirt becomes mixed through careless handling. It will probably also strengthen the demand for efficient machines which will free the seed of its present excess of dirt.

India's Exports of Seed and Oil.

India's export of cotton seed to the United

Kingdom and the continent of Europe varies every year according to the amount which may be available for export after making provision for feeding the cattle in India. If there is a good monsoon, so that grass and other feed for cattle are in plentiful supply, perhaps one-half of the cotton seed grown may be exported, which may be the case this year, as the monsoon conditions so far have been very satisfactory. When, however, there is any failure in the monsoon, the Indian farmers are averse to selling their cotton seed export, but hold it over for winter feed for cattle.

In general, however, the production of cotton seed for export has shown a large increase in recent years in connection with the rapid development of India's cotton-growing and manufacturing industries.

In 1898-99 the exports of cotton seed were 1,850 tons, in 1901-2 they rose to 11,250 tons, in 1906-7 to 219,379 tons, and in 1910-11 to 299,011 tons, valued at \$7,650,864. During 1912 the industry experienced a certain setback, for reasons, however, which were probably only temporary. These were explained as follows in the Review of the Trade in India in 1912-13, by Frederick Noel-Paton, Director General of Commercial Intelligence of the Government of India:

Cotton seed was a difficult article for the Indian shipper to handle, for the supply in this country contracted from about 1,605,000 to 1,306,000 tons, while crushers in the United States were flooding the European markets with cheap oil from the large American crop. In effect the exports of cottonseed contracted in value by nearly one-third, and the article now represents only 4.5 per cent. of the total value of oil seeds shipped and 1 per cent. of the value of Indian raw produce exported. Prices in Europe were lower, though they opened in January, 1912, at \$39.48 per ton and closed at \$41.28, the highest and lowest quotations having been \$44.22 and \$34.02. The exports in the official year fell, by 39.9 per cent., to 130,564 tons. The United Kingdom takes about 98 per cent. of the whole quantity of cottonseed exported. The crop of 1912-13 is expected to give about 1,800,000 tons of seed.

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OR DELIVERED ANYWHERE IN THIS COUNTRY OR EUROPE.

### Percentage of Lint and Oil in Indian Cotton.

Indian cotton as picked yields about 30 per cent. lint and 70 per cent. seed. As ginned, the percentage of lint adhering to Indian seed is from about 2 to 4 per cent. of the whole weight. The oil has been estimated in several samples of Indian seeds with the following results: The average of those from the Madras Presidency gave 17.41 per cent.; Bombay Presidency, 17.66 per cent.; Central Provinces, 19.65 per cent.; and United Provinces, 19.89 per cent. The variation in individual samples was small, from 15 to 21 per cent. in extreme cases.

The amount of oil contained in Indian seed is much less than in American, which contains upward of 30 per cent. The Indian seed is also smaller. Specimens of American weighed 12 to 18 grams per 100 seeds and Egyptian 10 to 11 grams, while Indian seed weighed only 5 to 7 grams.

In the United Kingdom, which furnishes the chief market for Indian cottonseed, it is not the usual practice either to delint or to decorticate it before crushing. It is merely freed of foreign substances of a kind injurious to machinery, such as stones and scraps of iron, and is further cleaned when it is found to contain an excessive quantity of sand. The hulls with the adherent lint represent not only one-half of the total weight of seed, but nearly 22 1/3 per cent. of its total nutrient value as cattle feed.

Practically it may be taken that Indian seed contains 18 per cent. of oil, and this percentage is generally assumed by the trade in the United Kingdom. A certain quantity of the oil in the seed is not extractable by ordinary pressure processes, but remains in the cake and meal. It constitutes part of their value as cattle feed, but not as manure. The result of feeding tests made in England with Indian decorticated and undecorticated cake have shown that decorti-

cation was unprofitable, also that the husk of Indian seed is so thin as to cause no digestive trouble.

### Domestic Utilization of the Product.

Up to the present the Indian cottonseed not exported is mainly fed to cattle with all its indigestible excess of oil therefore wasted. In India itself the market for cotton cake has so far been extremely limited. The cattle are not accustomed to eat it, nor the people to the methods of feeding it to cattle. The risk from heating is necessarily great. The use of oil cake as manure is making some progress in India, but progress is slow. And while the practice of direct fertilization of land with oil cake is extremely wasteful, the methods of managing, housing, and pasturing cattle in this country do not lend themselves either to parking and feeding cattle upon land to be cultivated, or to stalling them in such a way as to secure the liquid and solid excrement.

For cottonseed oil also, as known in India, the market is very limited. In its crude state it has few uses; and if exportation be relied upon there is no gain in extracting the oil in India, seeing that the cake must then either be shipped in its turn or be marketed in a country where, except in famine times, only a feeble market for it as yet exists. There are several other reasons why oil-seeds are exported from India instead of the oil. They can, for instance, be packed in bags or carried in bulk, whereas oil must be of necessity be carried in expensive casks. The protective tariffs of many countries encourage the importation of seed to the exclusion of oil, thereby securing protection for the business of extracting the oil. The freight on oil-seeds is less than the freight on oil cakes.

The last report of the agricultural chemist of the Bombay Presidency, 1911-12, men-

tions, however, several encouraging developments in local manufacture of cottonseed oil and cake. This report states that there has been considerable activity in connection with the development of a large-scale oil-seed industry in the Bombay Presidency during the last year. Two mills are devoting their attention to the crushing of cottonseed oil—the Indian Cotton Oil Company (Ltd.), with factory at Nausari, and Tata Sons & Company, at Kurla. It is further mentioned:

Both of these have produced excellent refined oil, and also decorticated cottonseed flour and cake. The oil compares well with American refined oil, and the peculiar acid taste said to be characteristic of Indian oil has been entirely eliminated. With regard to the cakes and other products there appear below analyses made of wheat flour and cottonseed meal from the Indian Cotton Oil Company (Ltd.).

Classification.	Cottonseed oil and flour.		Cottonseed flour and biscuits.	
	Per cent.	Per cent.	Per cent.	Per cent.
Moisture .....	2.43	3.04	3.30	
Ether extract .....	15.10	7.40	10.10	
Proteids .....	40.25	7.44	7.81	
Carbohydrates .....	29.60	51.43	77.85	
Woody fiber .....	4.89	Trace.	.22	
Ash .....	7.73	.60	.72	
Total .....	100.00	100.00	100.00	
Containing nitrogen....	6.44	1.19	1.25	
Containing sand.....	1.27	Nil.	Nil.	

In connection with these materials two difficulties have arisen, the fact that the loss in refining Indian cottonseed oil seems greater than authorities led us to expect, and second, the fact that the demand at present in India for the cake is very limited and most of it has to be exported. The former difficulty is a matter for investigation which is being taken up. The latter difficulty is a matter which only time and long-continued efforts to teach the people the very great value of these cakes can solve.

### Moldy Shipments and Selected Seed for Sowing.

With reference to complaints as to moldiness of Indian cottonseed cakes on arriving at European destinations, the Bombay Agricultural Chemist states that this is principally due to the large quantity of moisture the cake contains, and hence if it is to be avoided the cake will have to be packed dry and carefully bagged.

For their own seeding supply cottonseed is never preserved by the Indian farmers themselves, except in very rare cases. It is usually bought at about the sowing time, directly or indirectly, from a ginning factory. The factory managers do not take

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any special care to prevent the mixing of the seeds of different varieties of cotton. But if they be approached with a sufficiently large quantity of seed cotton to be ginned, they seem to be willing to gin this separately and keep the seed free from actual adulteration with other types of cotton. A method of producing better cottonseed in one of the leading villages of the Bombay Presidency is thus described in a recent bulletin issued by the Department of Agriculture, Bombay:

Each farmer in the village (Detral) picks the best bolls of the seed cotton from his farm and adds it to the lot similarly picked by the other farmers of the village. The whole lot is then ginned separately in a local factory, the manager of which has arranged to return the seed to the farmers without allowing it to be mixed with any other seed. This is only possible because the total quantity supplied for this purpose by the co-operation of the villagers is large enough to justify this care on the part of the gin owner. The seed after ginning is then divided among the farmers according to their share of the seed cotton, and this seed alone is used for the next year's sowing.

This system has been practiced only for the last three or four years, but the general improvement in the quality as well as the yield of the seed cotton from this village has already begun to show itself, and during the season of 1910 the cultivators themselves estimated their profit at about 5 per cent. above that gained by others who had simply obtained their cottonseed in the ordinary way. This seems a simple method of maintaining the purity of the seed. But entirely apart from this, the factory-ginned seed is greatly damaged during ginning, and a large percentage of this seed is hence useless for sowing.

This bulletin further states that while hand-ginned seed would be the best for sowing purposes, if care were taken to leave as little lint with the seed as possible, yet it is out of the question on account of the time, cost, and amount of labor involved to get a sufficiently large quantity of such seed. Factory-ginned seed could be improved in quality if it were given a finish by means of some sort of machine which would separate the heavier seeds from the lighter and damaged ones.

#### Cleaning the Seed for Planting.

The usual method employed by an Indian cultivator for cleaning and separating the heavier from the lighter seed and other impurities is simple. The seed is put in a "sup," which is a bamboo winnowing scoop, and it is poured from a suitable high level, so that big plump grains fall on the ground near the feet of the man pouring the grain, while the lighter grain and the chaff are blown apart by the wind. If the draft be not sufficiently strong to clean the grain properly, a thick sheet of cotton cloth is held by three persons to make it into a sort of a fan and moved up and down to create a strong draft. A woman with a brush prevents the three things thus separated, namely, big plump grains, lighter grains, and the chaff, from mixing with each other during the cleaning operation. Particles of clay and sand and seeds of other grains are separated by means of coarse hand sieves and bamboo winnowing scoops.

Such simple implements are quite sufficient to clean the ordinary farm grains with smooth seed coats, but they fail to separate heavy and plump seeds of cotton from the lighter and damaged ones, owing to the

dense fuzz existing on the cottonseeds which hold them together. Some sort of device has therefore to be applied to cement this fuzz before any separation could be possible. The farmers try to paste this fuzz down in preparing the seed for sowing in the following manner:

The seed is mixed with a thin plaster of cow dung, mud, and water, and the plastered seed is then rubbed on the close network of a "charpai" (country bedstead) or sometimes on the hard floor of the barn. This treatment separates the seeds from one another and makes it possible to pass them, when dry, through the seed bowl and tubes of an ordinary country seed drill. But the fuzz thus cemented by means of cow-dung plaster remains so only for a short time.

As soon as the seeds get quite dry, if handled a bit roughly the plaster begins to fall off and the fuzzy hairs on the seeds straighten out and the seeds have a tendency to cling together. The farmer is hence obliged to sow the seed thus prepared while still damp. Such prepared seed can not be preserved for any length of time. The sowing has to be done before the plaster falls off, and this happens very soon.

#### Government Seed Preparation Experiments.

In view of these difficulties, the Bombay Government's agricultural farm at Poona has been experimenting with an American method of cementing the fuzz of the cottonseeds with paste made out of wheat flour, and has found it very successful. By this method the fuzz remains cemented permanently until the seed is moistened or soaked in water, and the paste in no way interferes with its use in feeding or for other purposes later on.

The bulletin issued by the Bombay Agricultural Department states that the necessary apparatus for this American plan for rolling the seeds to paste the fuzz down with flour paste can be provided at very small cost. The one used in connection with the experiments at Poona consists of a wooden cement barrel, fitted with a wooden axle extending through its center, supported at each end, and having a crank attached at one end for turning. It has an opening at one side through which the seeds can be put in or taken out and which is closed during the rolling process by a hinged door. The rolling and separation of the seed can be done by this method at any spare time of the year when there is an abundance of labor. The seed treated by the paste method is dried before separation, so that the element of error is reduced.

As the ordinary machines used in India for separating seed grains with smooth seed coats fail to separate the heavier and plumper cottonseed from the lighter and damaged ones, the Agricultural Farm at Poona has prepared for experiment a winnowing machine to meet these requirements. A long, narrow hole about 4 inches wide was cut through the center of an ordinary winnowing machine, and a flue was erected on it to direct the current of air raised by working the fans. The tube was made in sections to regulate the length of the flue as required for the best results. The gearing was also changed so that the fans could be run fast, while the frame holding the screens vibrated slowly.

The time required to pass the seed through the separator for an efficient separation is about one minute per pound of seed. This involves about 240 to 250 revolutions of the fans per minute. It takes thus about half an hour on the whole to prepare and separate seed sufficient to sow an acre of land. The cost of such a machine is estimated at about \$15.

#### Germinating Power of the Indian Seed.

The conclusions arrived at from separation of the different types of cottonseed grown in the Bombay Presidency have been summarized as follows by the Bombay Department of Agriculture:

The ordinary cottonseed used by the cultivator for sowing purposes is of very low quality, and the proportion capable of germination is very small. There is a decided improvement made in the germinating power of a sample of seed by separating the heavy and sound seed from the light and damaged ones. The ordinary implements used for separating the heavier from the lighter seeds in the case of smooth-coated grains like wheat or jawar are of little avail for cottonseed, owing to the presence of a dense fuzz on this seed which makes it cling together in big locks. It is therefore necessary to cement the fuzz on the seed by some means before any separation could be attempted, and the ordinary winnowing machine requires to be modified before it can be used as a separator for cottonseed. The fuzz on the cottonseed can be very easily cemented by rolling the seed with flour paste. It is thus possible to prepare the seed for separation at little cost. The germination percentage of cottonseed is increased from 8 to 35 per cent., in various cases, according to the quality of the original sample of seed, by passing it through the separator.

The leading cottonseed export merchants of Bombay are also obliged to use seed-cleaning machines in order to keep down the percentage of dirt as required by their customers. These machines run the seed down an inclined sieve, and those I saw working at one big export warehouse at Bombay appeared to get rid of an immense amount of rubbish. However, it is said that none of these machines can do the work as thoroughly as will be required by the new contract regulations of the Incorporated Oilseed Association of England, and it is stated that the various kinds of rubbish that must be dealt with, as well as the frequent moist condition of the seed which makes dirt cling to it, renders the cleaning problem a very difficult one.

#### Why India Exports So Little Seed.

A good deal of speculation appears to be indulged in by the cottonseed trade of the world as to why India exports such a comparatively small part of its cottonseed, in view of the very favorable average prices which could be obtained for it in England and Europe. One English trade journal recently mentioned that while India's cotton crop on the average is one-third to one-half of the American crop—on the same basis India ought to be able to export nearly 800,000 tons of seed—yet the highest imports recorded fall short of less than half this amount. This trade journal suggested that the Indian farmers do not understand the value of their cottonseed or they would export more.

Watch page 48 for business openings.



# HIDES AND SKINS

(DAILY HIDE AND LEATHER MARKET)

## Chicago.

**PACKER HIDES.**—The market continues strong and active, and further sales have been made which aggregate around 25,000 hides. The liberal trading of late is keeping the packers very firm in their ideas on all selections, but more strength is displayed in certain varieties than in others. For instance, native steers and heavy Texas steers are both rather slow and have not shared to much extent in the recent activity which is possibly owing to the fact that packers are insisting on 20c. for their native steers, and 19@19½c. for heavy Texas. Native cows are not as strong as most other kinds, and some concessions have been made to move Southwestern stock and the light weights under 45 lbs. Native steers continue to rule quiet despite the activity in other varieties, and no trading is noted this week in the regular heavy weights, which continue to be held at 20c. One sale has been made, however, by a packer of 5,000 September and early October salting, 45@60 lb. weights, at 19c., and that the packer made this price on these is quite a surprise to the general trade, as it was generally understood that light weights alone would bring 19½@19¾c. However, the packer probably figured that he was getting a good price at 19c. for the 45@50-lb. extremes included in the lot, although most buyers now doubt this packer's ability to realize 20c. for all heavy weight native steers. Texas steers are firm, and although the demand for heavy weights is slow, one sale has been made of these by a packer consisting of 5,000@6,000 October-November heavies at 19c. Some packers are holding their heavies at 19¼c. Lights and extremes are firm, with last sales of October at 18½c. for lights and 18c. for extremes, and early November salting ahead at ¼c. more. Butt brands are firm, with last sales at 18¾c., and some packers now holding at 19c. Colorados are also firm at 18½c., with last sales at this and up to 18¾c. asked. Branded cows are firm, with last sales of 30,000 by packers at 18¼c. Native cows are firm for special weights from desirable points such as 45@55-lb. hides that last sold at 18¾c., but the under 45-lb. lights are easy and also all weights from Southwestern points. One packer has sold from 10,000@12,000 lights, 55 lbs. and down, from St. Louis, at 18¼@18½c. These hides are light average, as they run a large percentage under 45 lbs., and are also liable to run more or less ticky. On this account it is believed the price was not over 18¼c., although packers are asking 18½c. for other similar lots of these. It is generally understood that 25@45-lb. hides from Northern points can be obtained at 18¼c. that are left out of recent sales of 45@55-lb. weights at 18¾c. Native bulls are firm and held at 16c., but no sales have as yet been reported made over 15½c. Branded bulls are firm, and a packer has sold 2,000@3,000 June to January salting at 15c.

Later.—One packer has sold about 5,000 winter and spring kosher native steers up to May 1 salting with the price unconfirmed. The packer was asking 17½c. for these, and reports that better than 17c. was secured.

**COUNTRY HIDES.**—Although the situation shows little if any change, there is a difference of opinion regarding prices among different dealers and different buyers. The dealers here who have practically no hides on hand are talking an easier market for the obvious reason of trying to influence prices downward at outside country points, but the dealers who have hides for sale are refusing to make any concessions below the basis of 16½c. for buffs and 17½c. for extremes. No further trading of account is noted, as most tanners are holding off expecting somewhat lower prices, but unless dealers succeed in getting rates down in the country it is unlikely they will make any concessions. Buffs continue quotable at 16¼@16½c., with last sales at both prices. While some dealers recently let single carloads go at 16¼c., others refused this and later sold at 16½c. Heavy cows are quiet at 16¼@16½c. asked, but it is doubted if 16½c. can be realized. Extremes rule firm at 17¼@17½c., with recent sales at both rates and 17½c. generally asked. Heavy steers range from 16¼@17c., as to lots. Bulls are in small supply, and held at 14¼@14½c.

Later.—No sales. While most dealers are talking firm, buyers claim there are some evidences of an easier feeling.

**CALFSKINS.**—The market is firm, and the action taken in New York City of advancing green skins there 2c. per pound may have more than a local effect on the market. Best Chicago cities are held at 22c., with no sales as yet confirmed over 21½c., and packers continue to ask 23c. without finding buyers. Outside cities are firm at 20½@21c., with choice lots held 21½c. Countries range all the way from 19½@20½c., as to lots, sections, etc. Kips are firm at 18¾c. for cities up to 19c. asked, 19½c. asked for packers, 18½c. last paid for good lots of cities and countries mixed, and countries alone held at 18c. Light calf ranges \$1.25@1.40.

**SHEEPSKINS.**—Continued firmness rules, with late takeoff packer lambs still quoted at 95c.@\$1. and former sales of shearlings at 85@90c., with 95c.@\$1 also asked for these. Outside city packers continue to range 80@90c. for lambs and 75@85c. for shearlings, and countries 60@80c. for lambs and 40@60c. for shearlings.

## New York.

**DRY HIDES.**—The market on common varieties continues firm and unchanged, and late sales cleaned up all the supplies on hand, including Bogotas and Puerto Cabellos at 33c. for both, and Central Americans at 32½c. The "Colon" brought 793 bds. of wet salted Panamas. River Plates continue firm, with light offerings. It is reported that some large sales were recently made to America of Cordovas at 34½c. and 34¾c. for best districts and best shippers' hides, although Canadian tanners may have been the purchasers of these. Up to 35c. is now being asked for more, but it is understood that there are but few strictly winter-haired Cordovas left. Buenos Ayres are quoted at 32¾@33c., with some sales reported up to 33c.

**WET SALTED HIDES.**—The market at the River Plate continues firm. Up to 21½c. is being asked for Sansinena frigorifico steers, and it is reported that some sales of frigorifico steers have been made at as high as 21c., although some parties do not figure the price on these at over 20½c. American buyers are reported to have purchased these, and the buyers here seem to continue to buy these hides freely, although they are not short haired as yet, and run mostly medium hair. Reports from Antwerp show a slow market there, and the stock of all kinds of

hides on October 1 was 156,900, consisting chiefly of River Plate descriptions.

**CITY PACKER HIDES.**—No trading has developed here, but prices continue to hold firm.

**COUNTRY HIDES.**—Very little trading is effected here, as most buyers are claiming that there is an easier tone to the market, and consequently they are not disposed to take offerings that are made to them as they are mostly above their views. No further lots of Pennsylvania buffs have been secured by buyers here at 16c., and from 16¼@16½c. is asked, but an out of town tanner says he is buying good lots of buffs at 16@16½c., and secured one car of choice plump buffs, free from bulls, at 16c., but it is not stated whether these prices are selected or flat. Recently branch houses of large tanners were paying 15¾c. flat for small lots of hides in Pennsylvania, including even little butcher parcels, and it has not been learned that they have reduced their prices as yet. There are some offerings here of car lots of heavy bulls, including a car from Pennsylvania at 14½c. selected, and also a car of small packers at 15½c.

**HORSE HIDES.**—Although most of the regular buyers claim that recent high prices paid by certain operators are not really representative of the market, the situation nevertheless continues very firm, and it is learned that some small lots of outside city renderers' hides without manes and tails, but choice large hides, have been bought by regular buyers here at \$5, although only little parcels of 50@100 hides each were sold. All kinds of prices are quoted on butts, and it is reported that some choice large butts of 22 inches sold up to \$1.80, and an exporter wanted an option at \$1.80 on some extra large choice 21-inch butts, but the holder of these refused to give an option on them.

**CALFSKINS.**—The advance on New York City green skins of 2c. per pound has had no effect as yet on the price of salted skins by the piece. These are not considered quotable at under \$1.85, \$2.30 and \$2.65, but it may be difficult to find buyers to give any more despite the rise in the green skins. Prices on outside city and country skins are unchanged.

Later.—New York City green kips have also been advanced, being up 15c. apiece.

## European.

The situation in Europe continues to show a somewhat easier tone, and cables state that at an auction in Leipsic, Germany, prices on both hides and calfskins declined 2 per cent. It is reported that some business has been done in Swedish light cows of 36@38 lbs. average at 18c. and 18¼c. c. i. f., 3 per cent. shrinkage. It is reported that some high prices have been paid for green salted Russian grassers for which the season is now opening, but no details are confirmed, although there are some reports of 17½c. being recently paid for these.

## FOREIGN COMMERCIAL EXCHANGE.

New York, October 17.—Foreign commercial exchange rates were quoted today as follows:

London—			
Bankers' 60 days.....	4.8150	@4.8160	
Demand sterling .....	4.8555	@4.8560	
Commercial, sight .....		@4.85½	
Paris—			
Commercial, 90 days....	5.27½	@5.27½+1-32	
Commercial, 60 days....	5.25-1-10	@5.25-1-32	
Commercial, sight .....	5.21½	@5.21½+1-32	
Berlin—			
Commercial, 90 days....	94 5-16	@ 94 7-16	
Commercial, 60 days....	93 13-16	@ 93½	
Commercial, sight .....	94½	@ 94 13-16	
Antwerp—			
Commercial, 60 days....	5.29½	@5.28½	
Commercial, sight .....		@5.23½	
Amsterdam—			
Commercial, 60 days....	39 11-16@39 11-16+1-32		
Commercial, sight .....		@40 1-16+1-32	

# Chicago Section

Call the turn on our refrigerated Mayor, and instant he comes back with "four-flusher!"

Government report for October places the grain yield at 4,456,000,000 bushels. Won't starve right off.

The Western Packing and Provision Company has been grabbing off quite a percentage of the good hogs coming in of late.

Board of Trade memberships are selling around \$2,200 net to the buyer. Several have changed hands recently at this price.

The Oake Packing Company of Rockford, Ill., has cleaned up all the hogs in its neck of the woods, and is waiting for the next crop.

Swift & Company's sales of fresh beef in Chicago for the week ending Saturday, October 11, 1913, averaged 11.56 cents per pound.

There are quite a number of packinghouses being erected throughout Canada. Population growing rapidly and livestock raising increasing.

The first criminal on the list is the packer; next the murderer; next the burglar; next the dynamiter; next the incendiary, and so on down the line.

Fashion Note.—Packers are not immodest. They dress their cattle, hogs and sheep before submitting them to the public gaze. Common Decency League please note.

If you are in the packing, sausage or butcher business, drop "Con" Yeager, Spring Garden avenue, Pittsburgh, a line, telling him you are some poker player yourself. Try it!

In a little while you will have a chance to sample some Argentina beef, a few samples

being on the way here now from the Armouria and Swiftania plantios down thereio.

The latest style of photographing public speakers in the act of speaking is not in the least flattering to the spoker. As a rule, they look like—well, no matter!

"Yearen" for the girl before you sign up and then "earn" for her. Sometimes you have to "put up with" her extravagance, and sometimes "put up for it." And, either way, it has to go. Poor boob!

The Colonel again shows how rude he can be by calling Republican Chairman William Barnes, Jr., a liar. Possibly some day he'll call the wrong man a liar. Then—well, good night, Teddy!

Good hogs are unquestionably scarce. Sows, unfinished small hogs and pigs form the bulk of receipts, and such material is not only unprofitable to the packer, but unsatisfactory at any price.

Jack Hall says he'd sooner buy and sell a couple of dozen carloads of grease any old day than to read a paper before a convention for 5 minutes. Come to think of it, who wouldn't?

Earth to earth and dust to dust,

If one won't take you, t'other must.

"Dust thou art to dust returneth," and similar little jokes mean, in short, "Back to the soil!"

J. B. Duke, the tobacco multi, just returned from Pankhurstville (erstwhile England), says: "We are not ready for a lower tariff just now. What we need is reciprocity." He shud wurree and smoke a twofer!

The American Foundrymen's Association is in annual convention at the Hotel La Salle, and an exhibition in connection therewith is being held at the International Amphitheater at the Stock Yards.

Please step forward into the calcimine again, Messrs. and Mmes. Thaw, Pankhurst, Spencer, Damaged Goods, et al. We are through with baseball for the year. Hurry up, tho', bekase football's waitin' its turn.

Last Monday was Discovery Day, and all the exchanges, banks, public offices, schools and many business houses closed. Saturday a whole lot of ginks discovered they were shy a day's pay. Discovery Day No. 2!

Gettin' down to facts, it don't appear that Mayflower stock is in any way superior to the Castle Garden strain—not as good in many instances. That Mayflower musta bin some tub, and besides crew and passengers musta carried a whole army of stowaways.

The much-talked-of tariff bill is now a law, and still the country has not gone to the Ki-yi's. Maybe the currency bill, when it comes out of the foundry, will turn the trick. There sure ought to be some way of sending the country plumb to hades.

The currency bill looms up like the rock we are to perish on. What an awful disappointment it will be if the darn thing fails to wreck the whole country. Sellova note when we can't find something to send the whole works plumb to.

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IF YOU ARE SELLERS, we have facilities  
for placing your offerings to best advantage in  
all directions.

IF YOU ARE BUYERS, give us a call. If  
we have no suitable offerings in hand we will  
find what you want.

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tles, coils, pipe, valves, tanks and other  
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35th St. & 11th Ave.  
Provision Department

**MORRIS & COMPANY**

**CHICAGO**  
U. S. YARDS

Fall pome from the Nut Factory Times:  
Lives of bricklayers all remind us  
Mortar's mostly sand and lime;  
Which, with bricks quantum sufficit,  
Makes a wall 'twill stand some time—  
Perhaps!

Thaw's fate (that is, his N. H. fate) will be decided by Governor Felker October 20. After that some of his other easiest comeatable collateral fates will be decided. S'long as Harry keeps a stock of negotiable fates on hand the lawyers will not neglect him.

A. L. Long, B. A. Sc., of Matthews-Laing, Ltd., packers with plants at Toronto, Montreal, Hull, Peterborough and Brantford, Canada, was a visitor in Chicago during the week, investigating the possibilities of busi-

ness here in packinghouse products and by-products.

The American Mining Congress holds forth in Philadelphia, October 17-25. Quite a number of Chicago members will attend, and many will have exhibits of machinery, among them the Williams Patent Crusher and Pulverizer Company, represented by Milton J. Williams—the "guy what is."

Some of our newspapers state that pauper Europe is indulging in an epidemic of "insanitis deligticus" over our new tariff laws; in other words, having a spazzum of dee-light. Suppose they be, what about it? Here at home some are having the same spa-zum—some a spazzzum of disgust, and others refuse to spazzum either way.

Figures prepared by Ed. Cohen, city collector of taxes, on horse-drawn vehicles show there are nearly 4,000 fewer horses in Chicago on the streets this year than last. And it is estimated there are over 4,000 more automobiles in use, and 600 more motorcycles than last year. All of which means a corresponding change of conditions generally.

Dr. O. E. Dyson, former government veterinarian, and later consulting specialist, is now Illinois State Veterinarian, and has advised Governor Dunne that this State, owing to its lax tuberculin and kindred laws, is the dumping ground for diseased cattle from all over the country, and urges that some steps be taken to stop this practice until the State Legislature makes effective laws for the purpose.

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New York Representative: F. B. Cooper, Produce Exchange

Members American Meat Packers' Ass'n

## CHICAGO LIVE STOCK

## RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, Oct. 6.....	16,596	828	45,812	43,830
Tuesday, Oct. 7.....	5,348	1,816	21,632	42,295
Wednesday, Oct. 8.....	18,521	1,441	28,689	46,876
Thursday, Oct. 9.....	6,072	575	22,496	39,167
Friday, Oct. 10.....	2,054	254	16,140	19,735
Saturday, Oct. 11.....	472	0	11,281	754
Total last week.....	48,963	4,420	146,050	192,637
Previous week.....	56,627	4,887	150,838	153,970
Cor. time, 1912.....	53,666	6,008	104,513	203,576
Cor. time, 1911.....	58,072	8,052	124,315	218,826

## SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, Oct. 6.....	3,197	105	8,026	8,418
Tuesday, Oct. 7.....	1,822	119	4,478	17,062
Wednesday, Oct. 8.....	5,196	300	7,304	15,032
Thursday, Oct. 9.....	3,072	0	6,200	20,504
Friday, Oct. 10.....	2,148	71	5,707	13,044
Saturday, Oct. 11.....	152	0	2,338	3,709
Total last week.....	16,487	601	34,062	77,849
Previous week.....	22,506	500	38,375	48,777
Cor. time, 1912.....	18,935	647	15,641	70,774
Cor. time, 1911.....	23,718	860	34,059	85,602

## CHICAGO TOTAL RECEIPTS LIVESTOCK.

	Cattle.	Hogs.	Sheep.
Year to Oct. 11, 1913.....	1,894,579	5,666,906	4,242,941
Same period, 1912.....	2,010,185	5,594,028	4,393,218

## Combined receipts of hogs at eleven points:

Week ending Oct. 11, 1913.....	427,000
Previous week.....	455,000
Cor. week, 1912.....	359,000
Cor. week, 1911.....	417,000
Total year to date.....	18,739,000
Same period, 1912.....	18,958,000

## Receipts at six points (Chicago, Kansas City, Omaha, St. Louis, St. Joseph, Sioux City) as follows:

	Cattle.	Hogs.	Sheep.
Week to Oct. 11, 1913.....	188,500	294,300	499,900
Week ago.....	208,500	318,100	419,200
Year ago.....	227,100	249,900	497,000
Two years ago.....	218,400	300,700	518,600

## CHICAGO PACKERS' HOG SLAUGHTER.

Week ending Oct. 11, 1913:	
Armour & Co.....	25,900
Swift & Co.....	17,000
S. & S. Co.....	8,500
Morris & Co.....	9,800
Anglo-American.....	5,600
Boyd-Lunham.....	3,900
Hammond Co.....	6,800
Western P. Co.....	6,400
Roberts & Oake.....	4,100
Miller & Hart.....	2,000
Independent P. Co.....	5,700
Brennan P. Co.....	4,400
Others.....	5,700
Total.....	100,100
Previous week.....	109,900
1912.....	90,500
1911.....	91,900
Total year to date.....	4,582,100
Same period last year.....	4,408,200

## WEEKLY AVERAGE PRICE OF LIVE STOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
This week.....	\$8.35	\$8.25	\$4.65	\$7.05
Previous week.....	8.45	8.50	4.40	7.10
Cor. week, 1912.....	8.05	9.07	3.55	6.45
Cor. week, 1911.....	6.95	6.48	3.80	6.00
Cor. week, 1910.....	6.00	8.50	4.00	6.70

## CATTLE.

Steers, good to choice.....	\$9.00@ 9.50
Steers, fair to good.....	7.50@ 8.75
Distillery steers.....	8.65@ 9.25
Inferior steers.....	7.00@ 7.50
Range steers.....	8.90@ 9.50
Yearlings, good to choice.....	8.50@ 9.50
Yearlings, fair to good.....	7.50@ 8.50
Canner bulls.....	3.50@ 4.50
Stockers.....	6.00@ 7.35
Feeding steers.....	6.75@ 7.75
Medium to good beef cows.....	5.25@ 6.00
Fair to good heifers.....	7.75@ 8.50
Good to choice cows.....	5.75@ 7.25

Common to good cutters.....	4.25@ 4.75
Butcher bulls.....	7.00@ 7.50
Holstein bulls.....	5.75@ 6.10
Good to choice calves.....	10.00@ 11.25
Fair to good calves.....	8.00@ 11.00

## HOGS.

Choice light, 160 to 190 lbs.....	\$8.55@ 8.75
Light mixed, 160 to 200 lbs.....	8.50@ 8.60
Prime light butchers, 200 to 230 lbs.....	8.55@ 8.70
Medium butchers, 230 to 270 lbs.....	8.50@ 8.75
Prime heavy butchers, 250 to 300 lbs.....	8.40@ 8.55
Mixed packing.....	8.20@ 8.30
Heavy packing, 280 lbs. and up.....	7.75@ 8.20
Pigs.....	5.50@ 7.50
Boars.....	2.00@ 3.00
*Stags.....	8.00@ 8.50

\*All stags subject to 80 lbs. dockage.

## SHEEP.

Native lambs.....	\$6.50@ 7.25
Range lambs.....	7.00@ 7.35
Range yearlings.....	5.15@ 5.75
Range ewes.....	4.00@ 4.90
Range wethers.....	4.50@ 5.25
Breeding ewes.....	4.50@ 5.00
Feeding lambs.....	6.40@ 6.85
Feeding yearlings.....	5.00@ 5.60
Feeding wethers.....	3.75@ 4.65
Feeding ewes.....	3.50@ 4.00
Native wethers.....	4.15@ 4.75
Native ewes.....	4.00@ 4.25
Native yearlings.....	5.00@ 5.75

## CHICAGO PROVISION MARKET

## Range of Prices.

SATURDAY, OCTOBER 11, 1913.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
January.....	\$19.65	\$19.65	\$19.55	\$19.57½
May.....	19.80	19.80	19.65	19.67½
LARD—(Per 100 lbs.)—				
October.....				10.62½
November.....				10.65
January.....	10.52½	10.32½	10.50	10.50
May.....	10.75	10.75	10.70	10.70
RIBS—(Boxed, 25c. more than loose)—				
October.....				10.75
January.....	10.40	10.42½	10.35	10.35
May.....	10.50	10.55	10.47½	10.50

MONDAY, OCTOBER 13, 1913.

Holiday. No market.

TUESDAY, OCTOBER 14, 1913.

PORK—(Per bbl.)—				
January.....	19.60	19.65	19.55	19.60
May.....	19.70	19.75	19.67½	19.70
LARD—(Per 100 lbs.)—				
October.....	10.62½	10.62½	10.45	10.45
November.....	10.62½	10.62½	10.42½	10.47½
January.....	10.55	10.55	10.40	10.40
May.....	10.70	10.72½	10.57½	10.60
RIBS—(Boxed, 25c. more than loose)—				
October.....	10.50	10.50	10.67½	10.67½
January.....	10.35	10.40	10.32½	10.32½
May.....	10.50	10.50	10.47½	10.47½

WEDNESDAY, OCTOBER 15, 1913.

PORK—(Per bbl.)—				
January.....	19.52½	19.52½	19.40	19.45
May.....	19.60	19.65	19.55	19.55
LARD—(Per 100 lbs.)—				
October.....	10.25	10.30	10.25	10.30
November.....	10.30	10.32½	10.27½	10.32½
January.....	10.27½	10.32½	10.25	10.25
May.....	10.45	10.52½	10.40	10.42½
RIBS—(Boxed, 25c. more than loose)—				
October.....	10.60	10.60	10.55	10.60
January.....	10.27½	10.30	10.20	10.22½
May.....	10.40	10.42½	10.37½	10.37½

THURSDAY, OCTOBER 16, 1913.

PORK—(Per bbl.)—				
January.....	19.45	19.67½	19.45	19.55
May.....	19.55	19.75	19.55	19.65

## LARD—(Per 100 lbs.)—

October.....				10.32½
November.....	10.35	10.35	10.32½	10.32½
January.....	10.25	10.35	10.25	10.32½
May.....	10.45	10.52½	10.45	10.47½

## RIBS—(Boxed, 25c. more than loose)—

October.....	10.65	10.65	10.55	10.55
January.....	10.25	10.35	10.25	10.30
May.....	10.45	10.50	10.42½	10.45

FRIDAY, OCTOBER 17, 1913.

## PORK—(Per bbl.)—

January.....	19.67½	19.65	19.45	19.47½
May.....	19.67½	19.75	19.55	19.57½

## LARD—(Per 100 lbs.)—

October.....	10.27½	10.32½	10.32½	10.32½
January.....	10.32½	10.32½	10.25	10.27½
May.....	10.32½	10.52½	10.45	10.45

## RIBS—(Boxed, 25c. more than loose)—

October.....	10.57½	10.57½	10.45	10.47½
January.....	10.27½	10.35	10.25	10.27½
May.....	10.45	10.55	10.42½	10.45

†Bid. ‡Asked.

## CHICAGO RETAIL FRESH MEATS.

(Corrected weekly by Pollack Bros., 41st and Halsted Streets.)

## Beef.

Native Rib Roast.....	20	@ 25
Native Sirloin Steaks.....	22	@ 25
Native Porterhouse Steaks.....	25	@ 32
Native Pot Roasts.....	15	@ 18
Rib Roasts from light cattle.....	18	@ 17
Beef Steaks.....	12	@ 14
Boneless Corned Briskets, Native.....	16	@ 16
Corned Rump, Native.....	16	@ 16
Corned Ribs.....	12½	@ 12½
Corned Flanks.....	10	@ 10
Round Steaks.....	18	@ 23
Round Roasts.....	15	@ 18
Shoulder Steaks.....	17	@ 17
Shoulder Roasts.....	15	@ 16
Shoulder Neck End, Trimmed.....	12½	@ 12½
Roiled Roast.....	16	@ 18

## Lamb.

Hind Quarters, fancy.....	18	@ 20
Fore Quarters, fancy.....	12½	@ 15
Legs, fancy.....	20	@ 22
Stew.....	12½	@ 12½
Chops, shoulder, per lb.....	16	@ 16
Chops, rib and loin, per lb.....	30	@ 30
Chops, French, each.....	15	@ 15

## Mutton.

Legs.....	12½	@ 14
Stew.....	8	@ 10
Shoulders.....	12	@ 12
Hind Quarters.....	12	@ 12
Fore Quarters.....	10	@ 10
Rib and Loin Chops.....	18	@ 20
Shoulder Chops.....	12½	@ 14

## Pork.

Pork Loins.....	18	@ 20
Pork Chops.....	20	@ 22
Pork Shoulders.....	12½	@ 15
Pork Tenderloins.....	14	@ 16
Pork Butts.....	18	@ 18
Spare Ribs.....	12½	@ 12½
Hocks.....	11	@ 11
Pigs' Heads.....	8	@ 8
Leaf Lard.....	13	@ 13

## Veal.

Hind Quarters.....	20	@ 22
Fore Quarters.....	14	@ 16
Legs.....	20	@ 22
Breasts.....	14	@ 16
Shoulders.....	16	@ 18
Cutlets.....	16	@ 18
Rib and Loin Chops.....	25	@ 25

## Butchers' Offal.

Suet.....	7	@ 7
Tallow.....	4	@ 4
Bones, per cwt.....	1.25	@ 1.25
Calfskins, 8 to 15 lbs.....	20	@ 20
Calfskins, under 8 lbs. (deacon's).....	65	@ 65
Kips.....	16	@ 16

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Economical Efficient  
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Vegetable Matter. Installed in the largest packing-  
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## CHICAGO MARKET PRICES

## WHOLESALE FRESH MEATS.

## Carcass Beef.

Prime native steers	13 1/4	@ 13 1/4
Good native steers	12 1/2	@ 13 1/4
Native steers, medium	12 1/4	@ 12 1/2
Heifers, good	12 1/4	@ 13
Cows	11 1/4	@ 11 1/2
Hind Quarters, choice		@ 16
Fore Quarters, choice		@ 11 1/4

## Beef Cuts.

Cow Chucks	9	@ 9 1/2
Steer Chucks	11	@ 11 1/4
Boneless Chucks		@ 12
Medium Plates		@ 8 1/2
Steer Plates		@ 8 1/2
Cow Rounds	10	@ 12
Steer Rounds		@ 13 1/2
Cow Loins	13	@ 15 1/2
Steer Loins, Heavy		@ 19 1/2
Beef Tenderloins, No. 1		@ 29
Beef Tenderloins, No. 2		@ 29
Strip Loins		@ 13 1/4
Shin Butts		@ 17
Shoulder Clods		@ 13
Rolls		@ 15 1/2
Rump Butts	12	@ 14 1/2
Trimnings		@ 10
Shank		@ 7
Cow Ribs, Common, Light	9 1/2	@ 10 1/4
Cow Ribs, Heavy		@ 14
Steer Ribs, Light		@ 16 1/4
Steer Ribs, Heavy		@ 17
Loin Ends, steer, native		@ 17
Loin Ends, cow		@ 15
Hanging Tenderloins		@ 12
Flank Steak		@ 15
Hind Shanks		@ 6

## Beef Offal.

Brains, per lb.		@ 7
Hearts		@ 9
Tongues		@ 17 1/2
Sweetbreads	22	@ 25
Ox Tail, per lb.		@ 8
Fresh Tripe, plain		@ 5
Fresh Tripe, H. C.		@ 7
Brains		@ 9
Kidneys, each	7 1/2	@ 8

## Veal.

Heavy Carcass, Veal	10 1/2	@ 11
Light Carcass	16	@ 16 1/2
Good Carcass		@ 17
Good Saddle		@ 17 1/2
Medium Racks		@ 14
Good Racks		@ 15

## Veal Offal.

Brains, each	7 1/2	@ 8 1/2
Sweetbreads	60	@ 75
Plucks	60	@ 70
Heads, each	25	@ 30

## Lambs.

Good Caul		@ 11 1/2
Round Dressed Lambs		@ 13
Saddles, Caul		@ 14
R. D. Lamb Racks		@ 9 1/2
Caul Lamb Racks		@ 9
R. D. Lamb Saddles		@ 16
Lamb Fries, per lb.		@ 18
Lamb Tongues, each		@ 4
Lamb Kidneys, each		@ 1 1/4

## Mutton.

Medium Sheep		@ 9
Good Sheep		@ 9 1/2
Medium Saddle		@ 9 1/2
Good Saddle		@ 10 1/2
Good Racks		@ 8
Medium Racks		@ 8
Mutton Legs		@ 12
Mutton Loins		@ 7
Mutton Stew		@ 6 1/4
Sheep Tongues, each		@ 2 1/2
Sheep Heads, each		@ 10

## Fresh Pork, Etc.

Dressed Hogs		@ 13
Pork Loins		@ 16 1/4
Leaf Lard		@ 11 1/4
Tenderloins		@ 8 1/2
Spare Ribs		@ 11 1/4
Butts		@ 14 1/4
Hocks		@ 8
Trimnings		@ 12
Extra Lean Trimnings		@ 14
Tails		@ 8
Snouts		@ 5 1/2
Pigs' Feet		@ 4
Pigs' Heads		@ 6 1/4
Blade Bones		@ 9
Blade Meat		@ 10
Cheek Meat		@ 9
Hog Livers, per lb.	2 1/2	@ 3 1/2
Neck Bones		@ 13
Skinned Shoulders		@ 9
Pork Hearts		@ 9
Pork Kidneys, per lb.	4	@ 5 1/4
Pork Tongues	10	@ 12 1/2
Slip Bones		@ 6
Tail Bones	6	@ 8 1/4
Brains		@ 5
Backfat		@ 11 1/2
Hams		@ 16
Calas		@ 13
Bellies		@ 17 1/2
Shoulders	12 1/2	@ 13

## SAUSAGE.

Columbia Cloth Bologna		@ 13
Bologna, large, long, round, in casings		@ 12 1/2

Choice Bologna	@ 15 1/4
Frankfurters	@ 13 1/4
Blood, Liver and Headcheese	@ 11 1/4
Tongue	@ 14
Minced Sausage	@ 15 1/4
Luncheon Sausage, cloth paraffine	@ 18 1/2
New England Sausage	@ 18 1/2
Compressed Luncheon Sausage	@ 18 1/2
Special Compressed Ham	@ 18 1/2
Berliner Sausage	@ 16 1/2
Boneless Butts in casings	@ 26
Oxford Butts in casings	@ 19 1/4
Polish Sausage	@ 13 1/4
Garlic Sausage	@ 13 1/4
Country Smoked Sausage	@ 17 1/2
Farm Sausage	@ 17
Pork Sausage, bulk or link	@ 13
Pork Sausage, short link	@ 13 1/4
Boneless Pigs' Feet	@ 10 1/2
Luncheon Roll	@ 18
Deli-catessen Loaf	@ 18 1/2
Jellied Roll	@ 18 1/2

## Summer Sausage.

Best Summer, H. C. (new)	@ 24
German Salami (new)	@ 24
Italian Salami	@ 26 1/2
Holsteiner	@ 20
Mettwurst, New	@ 22
Farmer	@ 22

## Sausage in Oil.

Smoked Sausage, 1 1/2	\$6.50
Smoked Sausage, 2-20	8.00
Bologna, 1-50	6.00
Bologna, 2-20	5.50
Frankfurt, 1-50	6.50
Frankfurt, 2-20	6.00

## VINEGAR PICKLED GOODS.

Pickled Pigs' Feet, in 200-lb. barrels	\$10.50
Pickled Plain Tripe, in 200-lb. barrels	5.35
Pickled H. C. Tripe, in 200-lb. barrels	10.30
Pickled Ox Lips, in 200-lb. barrels	15.50
Pickled Pigs' Snouts, in 200-lb. barrels	15.50
Lamb Tongues, Short Cut, barrels	34.50

## CORNED, BOILED AND ROAST BEEF.

1 lb., 2 doz. to case	Per doz. \$2.45
2 lbs., 1 or 2 doz. to case	4.65
6 lbs., 1 doz. to case	17.85
14 lbs., 1/2 doz. to case	38.80

## EXTRACT OF BEEF.

2-oz. jars, 1 doz. in box	\$3.25
4-oz. jars, 1 doz. in box	6.25
8-oz. jars, 1/2 doz. in box	11.50
16-oz. jars, 1/4 doz. in box	22.50
2, 5 and 10-lb. tins	\$1.50 per lb.

## BARRELED BEEF AND PORK.

Extra Plate Beef, 200-lb. barrels	@ 17.00
Plate Beef	@ 17.00
Prime Mess Beef	@ 17.00
Extra Mess Beef	@ 17.00
Beef Hams (220 lbs. to bbl.)	@ 24.50
Rump Butts	@ 23.00
Mess Pork, 6	@ 20.25
Clear Fat Backs	@ 25.00
Family Back Pork	@ 16.50
Beau Pork	@ 16.50

## LARD.

Pure leaf, kettle rendered, per lb., tes	@ 12 1/2
Pure lard	@ 11 1/4
Lard substitutes, tes	@ 9 1/4
Lard, compound	@ 9 1/4
Cooking oil, per gal., in barrels	@ 63
Cooks' and bakers' shortening, tubs	@ 11 1/2
Barrels, 1/4 c. over tierces; half barrels, 1/4 c. over tierces; tubs and pails, 10 to 20 lbs., 1/4 to 1 c. over tierces.	

## BUTTERINE.

1 to 6, natural color, solids, f. o. b. Chicago	15 1/2 @ 10 1/2
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## DRY SALT MEATS.

(Boxed. Loose are 1/4 c. less.)	
Clear Bellies, 14 @ 18 avg.	@ 13 1/2
Clear Bellies, 18 @ 20 avg.	@ 13 1/2
Rib Bellies, 18 @ 20 avg.	@ 13 1/2
Fat Backs, 12 @ 14 avg.	@ 10
Regular Plates	@ 10 1/2
Clear Plates	@ 10
Butts	@ 8 1/2
Bacon meats, 1/4 c. to 1 c. more.	

## WHOLESALE SMOKED MEATS.

Hams, 12 lbs., avg.	@ 17 1/2
Hams, 16 lbs., avg.	@ 17
Skinned Hams	@ 17 1/2
Calas, 4 @ 6 lbs., avg.	@ 11 1/4
Calas, 6 @ 12 lbs., avg.	@ 10 1/4
New York Shoulders, 8 @ 12 lbs., avg.	@ 13 1/2
Breakfast Bacon, fancy	@ 25
Wide, 10 @ 12 avg., and strip, 5 @ 6 avg.	@ 17 1/2
Wide, 6 @ 8 avg., and strip, 3 @ 4 avg.	@ 19 1/2
Rib Bacon, wide, 8 @ 12, strip, 4 @ 6 avg.	@ 21 1/2
Dried Beef Sets	@ 29 1/2
Dried Beef Insides	@ 28 1/2
Dried Beef Knuckles	@ 30
Dried Beef Outsoles	@ 28 1/2
Regular Rolled Hams	@ 24 1/2
Smoked Boiled Hams	@ 25 1/2
Boiled Calas	@ 18 1/2
Cooked Loaf Rolls	@ 28
Cooked Rolled Shoulders	@ 18

## SAUSAGE CASINGS.

## F. O. B. CHICAGO.

Rounds, per set	@ 18
Export Rounds	@ 23 1/2
Middles, per set	@ 12
Beef bungs, per piece	@ 12
Beef wassands	@ 6 1/4
Beef bladders, medium	@ 4 1/2
Beef bladders, small, per doz.	@ 75
Hog casings, free of salt	@ 70
Hog middles, per set	@ 10
Hog bungs, export	@ 7
Hog bungs, large mediums	@ 10
Hog bungs, prime	@ 7
Hog bungs, narrow	@ 5
Imported wide sheep casings	@ 80
Imported medium wide sheep casings	@ 70
Imported medium sheep casings	@ 60
Hog stomachs, per piece	@ 4

## FERTILIZERS.

Dried blood, per unit	2.95 @ 3.00
Hoof meal, per unit	2.65 @ 2.70
Concentrated tankage	2.40 @ 2.45
Ground tankage, 12%	@ 2.82 1/2 and 10c.
Ground tankage, 11%	@ 2.82 1/2 and 10c.
Ground tankage, 8 and 25%	@ 2.75 and 10c.
Crushed tankage, 9 and 20%	@ 2.60 and 10c.
Ground tankage, 6% and 30%	20.50 @ 21.00
Ground rawbone, per ton	24.00 @ 25.00
Ground steam bone, per ton	22.00 @ 22.50
Unground tankage, per ton less than ground.	@ 50c.

## HORNS, HOOFS AND BONES.

Horns, No. 1, 65 @ 70 lbs., aver.	250.00 @ 275.00
Horns, black, per ton	24.50 @ 28.50
Horns, striped, per ton	33.00 @ 38.00
Horns, white, per ton	60.00 @ 65.00
Flat shin bones, 40 lbs. av., per ton	70.00 @ 75.00
Round shin bones, 38-40 lbs. av., per ton	75.00 @ 80.00
Round shin bones, 50-52 lbs. av., per ton	80.00 @ 90.00
Long thigh bones, 90-95 lbs. av., per ton	80.00 @ 90.00
Skulls, jaws and knuckles, per ton	27.50 @ 28.00

## LARD.

Prime steam, cash	@ 10.32 1/2
Primes team, loose	@ 10.12 1/2
Leaf	@ 10 1/4
Compound	8 1/4 @ 9
Neutral lard, No. 1	11 1/4 @ 11 1/2
Neutral lard, No. 2	11 1/4 @ 11 1/2

## STEARINES.

Prime oleo	9 @ 9 1/4
Oleo, No. 2	8 1/4 @ 8 1/2
Mutton	8 1/4 @ 8 1/2
Tallow	7 1/2 @ 8 1/4
Grease, yellow	5 1/2 @ 6 1/4
Grease, A white	6 1/2 @ 7 1/4

## OILS.

Lard oil, extra, winter strained, tierces	71 @ 73
Extra lard oil	66 @ 68
Extra No. 1 lard oil	60 @ 62
No. 1 lard oil	53 @ 55
No. 2 lard oil	52 @ 54
Oleo oil, extra	10 1/4 @ 10 1/2
Oleo oil, No. 2	10 1/4 @ 10 1/2
Oleo stock	9 1/4 @ 9 1/2
Neatsfoot oil, pure, bbis.	68 @ 72
Acidless tallow oils, bbis.	62 @ 64
Corn oil, loose	5.50 @ 5.60
Horse oil	6 1/2 @ 6 3/4

## TALLOW.

Edible	7 1/2 @ 8
Prime city	7 1/2 @ 7 3/4
No. 1 Country	6 1/2 @ 6 3/4
Packers' Prime	7 1/2 @ 7 3/4
Packers' No. 1	6 1/4 @ 6 1/2
Packers' No. 2	5 1/4 @ 5 1/2
Renderers' No. 1	6 1/4 @ 6 1/2

## GREASES.

White, choice	7 @ 7 1/4
White, "A"	6 1/2 @ 6 3/4
White, "B"	6 1/4 @ 6 1/2
Bone	5 1/2 @ 6
Crackling	5 1/4 @ 5 1/2
House	5 1/4 @ 5 1/2
Yellow	5 1/4 @ 5 1/2
Brown	4 1/4 @ 4 1/2
Glue stock	5 1/2 @ 5 1/2
Garbage grease	8 1/4 @ 4
Glycerine, C. P.	20 @ 21
Glycerine, dynamite	19 1/2 @ 20
Glycerine crude soap	13 @ 14 1/4
Glycerine, candle	15 1/2 @ 16 1/4

## COTTONSEED OILS.

P. S. Y., loose	49 1/4 @ 50
P. S. Y., soap grade	48 1/4 @ 49
Soap stock, bbis., concn.	62 @ 65 1/2 f. s.
Soap stock, loose, reg., 50% r. f. s.	1.50 @ 1.55

## COOPERAGE.

Ash pork barrels	.82 @ .85
Oak pork barrels	.92 @ .95
Lard tierces	1.22 @ 1.27

## CURING MATERIALS.

Refined saltpetre	5 1/4 @ 6 1/4
Boric acid, crystal to powdered	7 @ 7 1/4
Borax	4 @ 4 1/4
Sugar—	
White, clarified	@ 4 1/4
Plantation, granulated	@ 4 1/4
Yellow, clarified	4 1/4 @ 4 1/4
Salt—	
Ashton, in bags, 224 lbs.	\$2.25
English packing, in bags, 224 lbs.	1.45
Michigan, granulated, car lots, per ton	3.25
Michigan, medium, car lots, per ton	3.75
Casting salt, bbis., 280 lbs., 2r @ 3x	1.40

# LIVE STOCK MARKETS

## CHICAGO:

(Special Letter to The National Provisioner from the National Livestock Commission Co.)

Union Stock Yards, Chicago, Oct. 15.

Cattle receipts on Monday of 21,500 simply knocked the props from under a market that was already tottering, and while a few fancy yearlings and handy-weight steers sold steady, yearlings topping the market at \$9.55, and the good to choice yearlings and handy-weights showed only 10@15c. decline. The rank and file of the offerings, on the other hand, were extremely hard to dispose of, and sold fully 25c. lower than last week's close and 40@50c. lower than Monday of last week, and this applied particularly to heavy beefs, regardless of how good they were. Tuesday's run of 3,748 cattle met with a sluggish and indifferent demand at Monday's extreme decline. Wednesday's run of 19,000 cattle included about 4,000 Westerns, and the receipts for the first three days of the week totaled 44,000 head, as compared with 40,000 for the same period a week ago. Prime handy-weight steers and prime yearlings sold readily at steady to strong prices. In fact, a new top of \$9.60 per cwt. was paid for prime yearling steers averaging 849 lbs., and half a dozen loads of yearling steers sold at \$9.55, and 1,250-lb. tidy-weights commanded \$9.35. But outside of these "top notchers" the market ruled very dull and draggy and showed 10@15c. further decline, especially on the weighty cattle.

Lack of demand for kosher beef, due to Jewish holidays, the balance of which will be celebrated next week, combined with liberal receipts of cattle have played havoc with the market. Also, the Eastern markets have been liberally supplied from local sources and with plenty of Canadian cattle, although the latter are on the stocker and feeder order.

Butcher stuff has suffered a decline in sympathy with the severe decline in the steer trade; also, the supply shows that a freer marketward movement of butcher stuff is in progress and, in a general way, the market is 15@25c. per cwt. lower than a week ago, least loss being on good to choice yearling heifers and the low-priced cow stuff, such as canners and cutters, this being attributable to the fact that the bulk of the supply of "she" stuff consists largely of medium to good grades. The calf market is holding up, and the bull trade is also not much different from a week ago.

Rather sharp fluctuations have been the feature of the hog market for the past ten days. The rather severe break the forepart of last week was almost entirely recovered, but Tuesday and Wednesday of this week another decline has taken place. With a run of 32,000 Wednesday trade ruled 5@10c. lower. The range in values has narrowed down quite a good deal, and bulk of the hogs are selling at \$8.20@8.50; good butchers and good strong-weight light going largely at \$8.40@8.50, with fair to good mixed around \$8.25@8.40; mixed and packing largely at \$8.15@8.30; light pigs, 5½@6c., if in good condition, with 110@130-lb. weights largely at \$6.75@7.25; 140@150-lb. weights of good quality, \$8.15@8.25. It looks as if we might have a little further decline during the next few days, after which we will probably get a little recovery, but think that prices are going to a little lower level during the next few weeks.

Sheep and lambs have shown but little "snap" and activity during the past week. Prices have worked down to about the low point of the season on lambs, while sheep are about holding their own. Westerns: Good to choice lambs, \$6.90@7.15; fat yearlings, \$5.75@6; fat wethers, \$4.90@5.15; fat ewes, \$4.40@4.65; feeding lambs, \$6.35@6.75; feeding yearlings, \$5.40@5.75; feeding wethers, \$4.40@4.65; feeding ewes, \$3.50@3.85; breeding ewes, \$4.75@5; yearling breeding ewes, \$5.50@5.75. Natives: Best lambs, \$7@7.15; poor to medium, \$6.25@6.75; culls, \$5@5.75; fat wethers, \$5@5.25; fat ewes, \$4.50@4.65; poor to medium, \$4@4.35; culls, \$2.50@3.50; breeding ewes, \$4.50@5.

## ST. LOUIS

(Special Letter to The National Provisioner.)

National Stock Yards, Ill., October 15.

Receipts of cattle this week were 30,350, including 9,700 Southern. On the native side, outside of a stronger tendency on high-class beefs, the market has been generally steady. The top for the week was made yesterday when \$9.55 was paid for a load of 914-lb. Herefords of the baby beef variety. A load of 908-lb. black Angus yearlings sold Monday for \$9.50. These sales were the features of the week. There has been a liberal supply of butcher stock, but the demand seems to be equal to it. The fluctuations any time during the week have not been very marked, so that the average in this variety of offerings can be called generally steady. Cows and heifers range from \$4.75@9. Good cows from \$6.25@7. Bulls are in good demand; good grades are bringing up to \$6.75. Calves are quoted from \$6@10.50; choice vealers from \$10.75@11.50. The Texas and Oklahoma offerings are light, and the market this week has been somewhat draggy on what few were here. We are not receiving any of the finished sort. We anticipate a run of fat Texas and Oklahoma steers in the near future, as the late rains have produced good grass, and many of the shippers have held back their cattle to take advantage of it. Southern steers are quoted from \$5.75@7; cows and heifers, \$4.25@6.25.

Approximately 35,000 have been received this week. From Thursday to Saturday of last week the market advanced about 15c., and on Monday of this week showed another advance of a dime. Tuesday and Wednesday, however, the advance was lost. The market today is on about an even basis with this time last week. The top on mixed and butchers, and good heavy is \$8.50. The bulk \$8.15@8.40. Quality has been only fair. Clearances good.

About 16,200 sheep have been received during the week. The market on muttons has held fully steady, in fact, in some spots it has been a little higher, but lambs have had a considerable decline. Good lambs today are worth from \$5.50@7.10. Choice lambs would bring \$7.25. Muttons are quoted at \$3.75@4.50. The quality of the offerings, both in muttons and lambs, has been generally fair, although in lambs there have been comparatively few lots that could be called good.

## KANSAS CITY

(Special Letter to The National Provisioner.)

Kansas City Stock Yards, October 14.

The cattle market struck a rough place yesterday, and the bumps are present today also. A run of 23,000 yesterday was below normal for an ordinary October Monday, but it proved too many for present conditions, the adverse features of which are a congested beef market in the East, heavy receipts of livestock at all the Eastern markets, and signs of cattle liquidation at Western markets in the near future due to food shortage, tariff fears and the approach of the end of the grazing season. Receipts are 21,000 here today, and the steer market is in the rut it got into yesterday, except yearlings, which are in a class by themselves, and sell firm, some at \$9.25 today.

Butcher grades are firm today, and quarantine cattle are steady, though quality continues poor in cattle from below the tick line. A shipment of thirty cars from Florida arrived today, consigned direct to a packer, about 1,250 little cattle that will go to make up the shortage in canners from which the market has suffered so long as to make it a chronic affliction. Kansas pasture steers are largely in the fed class now, and bring \$7.25@8.75. Stock steers are fairly active today, choice native yearlings reaching \$8.30, and Panhandle specialties selling largely at \$7@7.75. The yards are well stocked with fleshy feeders today, cattle that in an ordinary season, with plenty of grass, would rank as killers, which kind are moving slowly at re-

duced rates from a week ago, namely \$6.75@7.75. Colorado beef steers sell at \$7.10@7.35, odd head up to \$8, range rows \$5.45@6.50, veal calves \$8@10.

Hogs fluctuate regularly from week to week, with only a slight gain on either side, the preponderance of influence being on the bear side. Prices are steady to 10c. lower today, following a strong to 10c. higher market yesterday. Top today is \$8.45, bulk \$8@8.40, middle weights still leading, heavies close up, and lights gradually receding, pigs plentiful, and cheaper than a week ago, at \$6@7.50. Average weights are running very light, 185 pounds here last week.

Sheep and lambs are half a dollar lower than a week ago, account of heavy supplies all around. Receipts are lighter at all points today, furnishing some relief, and prices are stronger, 12,000 head here today. Utah and other range lambs bring \$6.50@6.75, native lambs \$6@6.75, feeding lambs \$5.75@6.15, fat ewes \$3.50@4.25. Receipts can hardly keep up to present volume.

## OMAHA

(Special Letter to The National Provisioner.)

South Omaha, Neb., October 15, 1913.

Receipts of cattle are running considerably short of this time last year, and it looks very much as if the big run of Western range cattle was about over. What few corn-fed cattle are coming command good, strong prices as a rule, and prime yearlings sold as high as \$9.60 last week, with heavy beefs around \$9@9.20. The short-fed and warmed up natives suffer from competition with the rangers, and are selling anywhere from \$7.50@8.25, or somewhat lower than a week or ten days ago. Best range beefs sell as high as \$8.20, but the bulk of the fair to good range, beef is moving at a spread of \$7.25@7.75, and common to fair Western grass steers and Texans are selling from \$6@7 and on down. Tone to the market is weakening for all but the good to choice beef cattle, both natives and rangers. Cows and heifers have slumped off more or less, but the trend of values is again upward. No corn feds are coming, but choice grass heifers are bringing \$6.75@7.25; best cows are going at \$6.25@6.75, but the bulk of the fair to good butcher stock is going around \$5.25@6.25, with canners and cutters at \$3.25@5.25. Veal calves continue in active request, and firmly held at \$6.75@9.75, and bulls, stags, etc., find a free outlet at firm figures, \$5.35@6.65.

Hog receipts are also rather disappointing, both in quantity and quality, but under the influence of a vigorous demand from both packers and shippers the market is holding up reasonably well, and declines are followed by prompt reactions. Heavy weights now command a good premium, but all classes of buyers are paying more attention to quality than to weight, and the bulk of the fair to good hogs of all weights are going at a comparatively narrow range. With only about 6,000 hogs here today the market was slow to a nickel lower. Best heavies brought \$8.20, as against \$8.25 a week ago, and the bulk of the trading was at \$7.95@8.15, as against \$7.90@8.10 a week ago.

There has been some let up in receipts of sheep and lambs, but supplies are still liberal and finding a broad outlet. Prices have declined unevenly on the fat stock, but feeder grades still find a ready sale at prices fully as strong as a week ago, and fully three-fourths of the receipts are selling to go back to the country as feeders. They sell 50@75c. under fat grades. Fat lambs are going at \$6.50@7.15; yearlings, \$5.25@5.65; wethers, \$4@4.65, and ewes, \$3.75@4.35.

## NEW YORK LIVE STOCK

WEEKLY RECEIPTS TO OCTOBER 13, 1913.

	Beef and Veal	Calves	Sheep and Lambs	Hogs
New York	2,780	2,570	6,600	5,737
Jersey City	3,955	2,789	20,001	22,852
Central Union	2,641	406	0,650	—
Lehigh Valley	2,306	378	4,374	—
Scattering	—	122	—	4,850
Totals	11,772	6,265	40,685	33,439
Totals last week	13,376	6,720	41,328	39,140



# THE WEEK'S CLOSING MARKETS

## FRIDAY'S GENERAL MARKETS.

### Lard in New York.

New York, October 17.—Market dull; Western steam, \$10.65; Middle West, \$10.50@10.60; city steam, 10½¢; refined Continent, \$11.25; South American, \$12.05; Brazil, kegs, \$13.05; compound, 8½¢@8½¢.

### Marseilles Oils.

Marseilles, October 17.—Sesame oil, fabrique, 76 fr.; edible, 91 fr.; copra oil, fabrique, 117½ fr.; edible, 132 fr.; peanut oil, fabrique, 78½ fr.; edible, 99 fr.

### Liverpool Produce Market.

Liverpool, October 17.—(By Cable.)—Beef, extra India mess, 117s. 9d.; pork, prime mess, 107s. 6d.; shoulders, square, 62s.; New York, 57s. 6d.; picnic, 46s. 6d.; hams, long, 66s.; American cut, 66s. Bacon, Cumberland cut, 74s.; long clear, 72s. 6d.; short backs, 65s. 6d.; bellies, clear, 69s. Lard, spot prime, 54s. 3d. American refined in pails, 55s. 6d.; 28-lb. blocks, 53s. Lard (Hamburg), 55½ marks. Tallow, prime city, 31s.; choice, 32s. 6d. Turpentine, 31s. Rosin, common, 10s. 6d. Cheese, Canadian finest white, new, 63s. Tallow, Australian (at London), 32s. @36s.

## FRIDAY'S CLOSINGS.

### Provisions.

The market opened steady, but influenced by the lower hog market and liberal receipts prices declined with rather active selling.

### Stearine.

The market was dull and about steady. Trade is reported quiet at about 9c. for oleo.

### Tallow.

The market is quiet and steady, with demand of moderate volume. City is quoted at 6½¢, and specials 6½¢.

### Cottonseed Oil.

The market was steady on the reports of wet and colder weather at the South and on fear of a lighter movement of crude.

Market closed 1 point advance to 3 points net decline. Sales, 17,400 bbls. Spot oil, \$6.80@6.90; crude, Southeast, sales at \$5.60. Closing quotations on futures: October, \$6.88 @6.90; November, \$6.76@6.77; December, \$6.80@6.81; January, \$6.91@6.92; February, \$7.07@7.02; March, \$7.07@7.09; April, \$7.17@7.18; May, \$7.23@7.25; good off oil, \$6.75@6.85; off oil, \$6.60@6.80; red off oil, \$6.40@6.70; winter oil, \$7.78; summer white, \$7 @8.

## FRIDAY'S LIVESTOCK MARKETS.

Chicago, October 17.—Hog market dull, 5c. lower. Bulk of prices, \$7.95@8.30; light, \$7.75@8.35; mixed, \$7.80@8.45; heavy, \$7.75 @8.40; rough heavy, \$7.75@7.90; Yorkers, \$8.25@8.30; pigs, \$5@8. Cattle steady to strong; heaves, \$6.85@9.55; cows and heifers, \$3.50@8.30; Texas steers, \$6.80@7.90; stockers and feeders, \$5.20@7.65; Western, \$6.20 @6.30. Sheep market steady to 10c. higher; native, \$3.90@5; Western, \$4@5.05; yearlings, \$5@6; lambs, \$5.75@7.15; Western, \$5.80@7.15.

Sioux City, October 17.—Hogs lower, at \$7.55@7.95.

St. Louis, October 17.—Hogs lower, at \$8.15 @8.45.

Cleveland, October 17.—Hogs lower, at \$8.40@8.50.

Buffalo, October 17.—Hogs lower, with 12,000 on sale; price, \$8.50@8.70.

Kansas City, October 17.—Hogs lower, at \$7.60@8.20.

South Omaha, October 17.—Hogs steady, at \$7.50@8.45.

St. Joseph, October 17.—Hogs lower, at \$8.10@8.30.

Louisville, October 17.—Hogs steady, at \$8.10@8.35.

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, October 11, 1913, are reported as follows:

Chicago.			
	Cattle.*	Hogs.	Sheep.*
S. & S. Co.	905	8,800	3,080
Armour & Co.	1,207	25,900	10,429
Swift & Co.	1,032	17,000	18,392
Morris & Co.	1,119	9,800	4,290
G. H. Hammond Co.	560	6,800	...
Libby, McNeill & Libby	316	...	...

Anglo-American Provision Co., 5,600 hogs; Boyd, Lauham & Co., 3,900 hogs; Western Packing & Provision Co., 6,400 hogs; Roberts & Oake, 4,100 hogs; Miller & Hart, 2,000 hogs; Independent Packing Co., 5,700 hogs; Brennan Packing Co., 4,400 hogs; others, 8,700 hogs.

\*Incomplete.

Kansas City.			
	Cattle.	Hogs.	Sheep.
Armour & Co.	6,579	10,991	9,073
Fowler Packing Co.	1,070	3,113	...
S. & S. Co.	4,891	4,941	6,113
Swift & Co.	8,299	6,800	10,493
Cudahy Packing Co.	6,010	5,674	7,395
Morris & Co.	6,006	4,008	7,681
Butchers	236	309	37

M. Balling, 118 cattle; Blount, 362 cattle and 308 hogs; Hell Packing Co., 820 hogs; Independent Packing Co., 506 cattle; Kingan & Co., 1,180 hogs; S. Kraus, 500 cattle; L. Levy, 84 cattle and 56 hogs; John Morrell & Co., 291 cattle; I. Myers, 1,742 cattle; M. Rice, 841 cattle and 827 hogs; Schwartz, Bolen & Co., 3,656 hogs; Wolf Packing Co., 97 cattle.

Omaha.			
	Cattle.	Hogs.	Sheep.
Morris & Co.	1,063	4,012	8,833
Swift & Co.	3,151	5,327	10,271
Cudahy Packing Co.	3,206	7,956	14,816
Armour & Co.	2,677	7,550	15,116
Swarts & Co.	...	303	...
J. W. Murphy	...	881	...

Lincoln Packing Co., 101 cattle; T. M. Sinclair & Co., 40 cattle; Roth Packing Co., 112 hogs; South Omaha Packing Co., 19 cattle; John Morrell & Co., 43 cattle.

St. Louis.			
	Cattle.	Hogs.	Sheep.
Morris & Co.	4,114	4,830	3,224
Swift & Co.	4,587	3,044	5,072
Armour & Co.	5,463	4,832	4,968
St. Louis Dressed Beef Co.	985	97	253
Independent Packing Co.	897	1,446	...
East Side Packing Co.	240	2,418	...
Bels Packing Co.	...	1,145	...
Hell Packing Co.	...	761	...
Krey Packing Co.	11	1,370	...
Carondelet Packing Co.	10	336	46

St. Joseph.			
	Cattle.	Hogs.	Sheep.
Swift & Co.	3,200	11,308	8,556
G. H. Hammond Co.	1,490	5,675	3,390
Morris & Co.	1,800	3,701	2,872

Sioux City.			
	Cattle.	Hogs.	Sheep.
Armour & Co.	920	8,900	...
Cudahy Packing Co.	1,348	8,783	...
Omaha Packing Co.	...	1,294	...
Swift & Co.	...	543	...

## RECEIPTS AT CENTERS

### SATURDAY, OCTOBER 11, 1913.

	Cattle.	Hogs.	Sheep.
Chicago	300	...	2,000
Kansas City	400	300	1,000
Omaha	200	3,900	...
St. Louis	1,200	2,000	1,700
St. Joseph	100	2,000	900
Sioux City	300	3,000	1,000
St. Paul	...	1,100	900
Oklahoma City	...	300	...
Fort Worth	450	700	...
Milwaukee	...	1,620	...
Denver	3,200	100	...
Louisville	500	1,847	50
Detroit	...	1,000	...
Indianapolis	250	3,000	1,000
Pittsburgh	...	3,000	1,000
Cincinnati	337	858	195
Buffalo	2,500	4,800	6,000
Cleveland	800	...	400
New York	403	2,300	2,220

### MONDAY, OCTOBER 13, 1913.

	Cattle.	Hogs.	Sheep.
Chicago	21,000	30,000	41,000
Kansas City	33,000	5,000	19,000
Omaha	8,800	2,600	44,000
St. Louis	9,800	6,300	4,300
St. Joseph	3,500	2,800	4,000
Sioux City	6,000	3,000	8,000
St. Paul	7,700	4,900	5,100
Denver	5,900	900	1,300
Teledo	...	2,000	...
Louisville	5,000	3,500	300
Indianapolis	750	3,000	...
Pittsburgh	4,500	10,000	8,000
Cincinnati	3,741	2,389	1,183
Buffalo	6,800	17,600	20,000
Cleveland	800	5,000	4,000
New York	4,340	11,000	17,712

### TUESDAY, OCTOBER 14, 1913.

Chicago	4,000	21,462	30,000
Kansas City	24,000	11,927	14,000
Omaha	7,700	5,899	28,000
St. Louis	8,800	9,610	5,500
St. Joseph	2,700	7,000	4,700
Sioux City	1,600	2,520	600
St. Paul	4,200	3,201	15,000
Oklahoma City	800	1,400	...
Fort Worth	4,500	1,100	700
Milwaukee	400	1,132	800
Toledo	...	1,000	...
Louisville	500	1,400	100
Detroit	...	200	...
Wichita	...	1,953	...
Indianapolis	2,900	7,000	...
Pittsburgh	...	5,000	1,000
Cincinnati	423	2,692	995
Buffalo	1,100	5,000	5,900
Cleveland	100	2,000	2,400
New York	1,000	2,340	5,980

### WEDNESDAY, OCTOBER 15, 1913.

Chicago	18,000	28,712	52,000
Kansas City	11,600	11,729	16,000
Omaha	5,700	6,075	...
St. Louis	5,800	8,000	3,000
St. Joseph	2,000	5,800	5,500
Sioux City	600	8,000	5,000
St. Paul	...	5,690	...
Milwaukee	...	3,000	...
Toledo	...	2,383	10
Louisville	300	1,200	...
Detroit	...	500	...
Cudahy	...	1,941	...
Wichita	...	8,000	...
Indianapolis	...	4,000	1,000
Pittsburgh	...	8,804	1,143
Cincinnati	728	2,600	4,900
Buffalo	1,400	3,000	2,400
Cleveland	60	5,758	5,942
New York	1,795	...	...

### THURSDAY, OCTOBER 16, 1913.

Chicago	5,500	26,000	40,000
Kansas City	3,800	6,800	10,000
Omaha	...	5,000	...
St. Louis	4,000	6,500	1,800
Sioux City	...	4,000	...
St. Paul	...	2,600	...
Milwaukee	...	1,961	...
Louisville	...	3,085	...
Detroit	...	5,000	...
Indianapolis	...	7,000	...
Cincinnati	...	2,543	...
Cleveland	...	3,000	...
Buffalo	1,200	3,200	4,000
New York	1,581	3,725	2,443

### FRIDAY, OCTOBER 17, 1913.

Chicago	2,000	15,000	8,000
Kansas City	1,000	4,000	5,000
Omaha	1,500	5,000	4,000
St. Louis	750	4,500	1,500
St. Joseph	400	3,000	3,000
Sioux City	300	2,800	300
Fort Worth	2,300	1,000	...
St. Paul	1,400	4,100	1,200
Oklahoma	250	1,200	...

## SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending October 11, 1913:

### CATTLE.

Chicago	32,476
Kansas City	33,497
Omaha	9,009
St. Joseph	11,067
Cudahy	567
Sioux City	2,584
South St. Paul	4,664
New York and Jersey City	11,772
Fort Worth	3,998
Philadelphia	3,237
Pittsburgh	1,500
Denver	2,003
Oklahoma City	2,859
Wichita	1,301
Cincinnati	3,850
North Portland	1,021

### HOGS.

Chicago	111,858
Kansas City	32,732
Omaha	7,613
St. Joseph	23,231
Cudahy	3,557
Sioux City	18,692
Ottumwa	10,300
Cedar Rapids	6,415
South St. Paul	13,639
New York and Jersey City	33,439
Fort Worth	6,131
Philadelphia	4,073
Pittsburgh	16,787
Denver	3,765
Oklahoma City	7,793
Wichita	9,971
Cincinnati	9,100
North Portland	3,867

### SHEEP.

Chicago	114,788
Kansas City	43,910
Omaha	32,946
St. Joseph	19,600
Cudahy	652
Sioux City	8,392
South St. Paul	6,420
New York and Jersey City	40,685
Fort Worth	3,032
Philadelphia	10,005
Pittsburgh	3,819
Denver	2,000
Wichita	28
North Portland	8,763

# Retail Section

## KANSAS RETAIL BUTCHERS IN CONVENTION

### Third Annual Meeting Is a Lively and Profitable One

The Kansas Retail Butchers' Association held its third annual convention last week at Salina, Kan. This is one of the liveliest retail meat dealers' organizations in the country, and the Salina meeting was a sample of what hustling organization officers can do. Over 200 delegates were in attendance, all the sessions were well attended; the debates were lively and general, and the action taken was toward real progress. The local association entertained the visitors in splendid style. This Kansas association now number 300 members, with more joining every day.

The following officers were elected for the ensuing year: President, Fred Garland, Wellington; first vice-president, F. D. En-triken, McPherson; second vice-president, Bruce McGuire, Ft. Scott; secretary, B. L. Thompson, Herington; treasurer, J. D. Smith, Salina. An executive committee was appointed as follows: Emil Gamba, Osage City; W. C. Cartney, Concordia; Ed Whit-lock, Wichita; J. L. Barnes, Chanute; Herman Hassler, Abilene.

The convention adopted resolutions advocating special courses of instruction for Kansas butchers under the direction of the State Educational Board, and also butchers' courses at the State Agricultural College. The convention also resolved to support the trade papers and to keep posted on all meat and food matters in every way.

There was a lively discussion on a proposed State butchers' licensing law, but action was deferred. A number of instructive addresses were made by State and government inspectors and others. J. P. Maguire of the Armour Company spoke on figuring costs on meat and on the operation of a retail business. He gave the butchers a straight talk on how to run the finances of a butcher shop. He urged them to figure out with care the cost of running their business, making allowance for a salary for themselves and any member of their family employed in the store, for interest, depreciation, etc., and then to figure the cost per day.

"Have this cost per day painted on a shingle and set it right down by your cash register where you will see it every time you make a sale," said he. "It will remind you that you have to make so much every day before you begin to get any profit for yourself."

"Don't presume to do your business on guess. We packers don't. We know. Not a pencil comes into Armour's without being charged up against expense. Instead of condemning the large corporations for making money, go and do likewise."

"Get the people in the habit of penny change. It's the only way to do business. Be independent of your competitor. Don't cut prices just because he does. You'll last longer."

There was a red-hot discussion over the question of weighing wrapped meats, and one butcher went so far as to call the pack-

ers thieves and robbers. He later amended his language, after a representative of a wholesale house had explained why such charges were made, and that any butcher could buy his meats "naked" any time he wanted to, and did not have to "pay for paper," etc., if he did not desire wrapped meats.

The convention wound up with a splendid banquet given by the Salina association.

### LOCAL AND PERSONAL.

C. H. Beyea has opened a meat market at Painted Post, N. Y.

G. R. Terrell has opened a meat market at Steubenville, Ohio.

H. A. Graeber has re-entered the meat business at Concord, N. C.

Conklin & Lynn are planning opening a new meat market at Meriden, Conn.

A. E. Gray has purchased the Belle meat shop at Bland, Mo.

Earhart & Earhart have opened their new meat and grocery store at Troy, Kan.

J. C. Dillon will open a meat market at Butler, Pa.

Pennington & Lichtle have purchased the meat market of Ballenberg & Magley at Decatur, Ill.

M. D. Collegan has sold his meat market at Plattsburg, N. Y., to F. A. Bedore.

M. Brozik has sold his meat market at Kensett, Ia., to C. Stebetak.

E. C. Brennecke has closed his retail meat market at Charles City, Ia.

Ed. Butts has opened a new market at Delton, Wis.

D. E. Sholes has leased the meat market of N. F. Moore at Breckenridge, Mo.

H. Schutte has purchased the meat market of H. E. Strother at Clarksburg, W. Va.

B. Green & Co. will open a meat market at East Liverpool, Pa.

Geyen & Lewis have engaged in the meat business at New Hartford, Ia.

A. F. Wrede has engaged in the meat business at Venice, Fla.

A. Walker is now the proprietor of the Oconto Meat Market at Oconto, Neb.

M. A. Christensen has sold out his meat business at Bladen, Neb.

J. B. Rutherford has engaged in the meat business at Fairbury, Neb.

Charles Ulrich has sold out his interest in the City Meat Market at Plainview, Neb.

Thomas & Baker have opened a new meat market at Obert, Neb.

William Gilmore has sold out his meat market at Morse Bluff, Neb.

George Hass is about to open a new meat market at Verdigre, Neb.

J. F. Best has purchased the City Meat Market at Colony, Kan., and will continue the business in the same location.

F. Eagle has engaged in the meat business at Nickerson, Kan.

Gordon Brothers have disposed of their City Meat Market at Westmoreland, Kan., to Oscar Plummer.

Henry Lippelmann has purchased the Oberlin Meat Market at Oberlin, Kan., from Mr. Bivans.

W. F. Keyes has removed his meat market from the Reynolds building to the Hill building at Mankato, Kan.

Sam Hopkins and the Turner Brothers of Savannah, Okla., have purchased the Godfrey & Brown meat market at Pittsburg, Kan.

J. H. Hinton has succeeded to the entire business of the City Meat Market at Hydro, Okla., and will move same to the Sapp building.

F. M. Hanks is the new owner of the City Meat Market at Powhattan, Kan.

Wm. Mudge has purchased the Gridley Meat Market at Gridley, Kan.

S. H. McCurdy has opened a new butcher shop at Lawrence, Kan., with G. R. Rice in charge.

Frank Burns has purchased the meat business of Charles Fogle at Formosa, Kan.

George McCormick and others have leased the meat market of Mrs. R. M. Westphalen at Atlantic, Ia.

John Barger, recently of La Crosse, has purchased the Cash Market at Washtucna, Wash., from D. D. Mead.

Myers Brothers have opened a new meat business at 3035 First avenue, Seattle, Wash. The Saeger meat market at Hull, Ia., has been destroyed by fire.

Paul Stevenson has suffered a fire loss in his butcher shop in Lineville, Ia.

C. W. Rowman has just let the contract for the erection of a new meat market at Pine River, Minn.

H. B. Claycourt has opened a new meat market at Monmouth, Ill.

At the annual meeting of the Washington Butchers' Benevolent Association, Washington, D. C., which met last week, the following officers were elected: Adam Diegelmann, president; Frank Weigand, vice-president; George Bessler, treasurer (re-elected for the fortieth time); Fritz Hess, secretary; Anton Auth, marshal.

## Your Business—Why We Should Have It

### FIVE REASONS

**INTEGRITY**—fairness in all dealings.

**EFFICIENCY**—the best of service.

**QUALITY**—Our goods are of highest standard.

**PRICES**—the lowest consistent with high quality goods.

**EXPERIENCE**—Our years of practical experience will prove a great help to you by placing your orders with us

**UNIVERSAL MANIFOLD-BOOK CO., INC.**

Manufacturers of LOOSE LEAF SYSTEMS AND MANIFOLD-BOOKS.  
DUPLICATE AND TRIPPLICATE ORDER BOOKS of every description.

79 CHAMBERS STREET, NEW YORK

Send for our Demonstrators with no obligation on your part.



# Business Protection at the Butcher's Finger Tips



A style and size of  
National for every size  
and kind of store

# New York Section

Swift & Company's sales of fresh beef in New York City for the week ending October 11, 1913, averaged 11.62 cents per pound.

Calfskin prices went up this week. On Thursday all skins were advanced 2 cents per pound and dealers began to pay 15 cents each more for kips.

W. H. Noyes, vice-president of Swift & Company of New York, is taking a vacation of several weeks, in order to be in the best possible shape for the opening of the toast-master season.

The annual ball of the United Dressed Beef Company Mutual Benefit Association will be held at Terrace Garden on December 12. Committees are already at work on the plans.

Conrad Yeager, president of the Pittsburgh Butchers' and Packers' Supply Company, was in New York this week calling on his many friends in the trade. "Con" is too busy to get to New York often, but when he does come he gets a warm welcome.

President L. F. Swift, of Swift & Company, landed in New York on Tuesday after a trip abroad. Mr. Swift's characteristic modesty prevented his discovery by the newspaper men, and so he escaped being interviewed on the meat question.

James Regan, sixty-eight years old, who was for fifty years engaged in the butcher business in Harlem, died at his home, No. 67 East 124th street, last Tuesday night of a complication of diseases. Mr. Regan was a member of the Tammany Society, the General Committee of Tammany Hall and the Sagamore Club of Harlem. He is survived by three sons and two daughters.

The following is a report of the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ending October 11, 1913, by the New York City Department of Health: Meat—Manhattan, 3,618 lbs.; Brooklyn, 16,977 lbs.; The Bronx, 5 lbs.; total, 20,600 lbs. Fish—Manhattan, 8,464 lbs.; The Bronx, 200 lbs.; total, 8,664 lbs. Poultry and game—Manhattan, 5,939 lbs.; Brooklyn, 4 lbs.; total, 5,943 lbs.

President George McAneny of the Borough of Manhattan has applied to the Board of Estimate for funds to make repairs and improvements in Washington Market. The Health Department, McAneny informed the Board, has decided the wooden floors of the old market should be replaced by some material of lasting quality. Floors in the market require grading and equipment with proper drainage facilities. Other reforms needed in the market, Mr. McAneny says, are a uniform refrigeration system and the construction of mezzanine floors, where tenants can have their offices. No funds for the carrying on of the work needed in the market are available.

Hugo Wallenstein, of the United Dressed Beef Company, was the victim of a pleasant practical joke on Monday evening. It was his birthday, and when he reached home in the evening he found the house dark and his family missing. Walking into the dining room in his shirt sleeves he was about to strike a light when the electric lights suddenly blazed, and he found himself in the midst of a company of fourteen seated about a heavily-loaded dinner table. They had gathered to celebrate the birthday, and after the banquet the usual speeches of congratulation were made, and Mr. Wallenstein received a handsome gold watch from his wife as a remembrance.

The Health Department is now enforcing the law compelling all meat in butcher shops to be kept covered at all times. This, the butchers claim, is ridiculous and an unfair and unjust imposition of an unnecessary expense, especially upon the small butcher shops. They say that if the Health Department persists in its insistence that no meat shall be exposed upon the marble counters, it will compel the butchers to have large, specially designed glass show-cases made, as the customer must see his meat before he decides upon what he wants. It was also contended that the marble counter of a butcher shop is always clean and sanitary. A committee of protest has been appointed by the Brooklyn Master Butchers' Association to wait upon Commissioner Lederle, consisting of Charles Grismer, William Schneider and Frank P. Burke.

## SUPT. MCCAULEY LEAVES NEW YORK.

W. L. McCauley, superintendent of the United Dressed Beef Company for the past nine years, and secretary of the Manhattan Sanitary Inspection Association ever since its organization, has resigned his connection with meat interests in New York. Mr. McCauley goes to Texas to enter the banking business, and will become president of the Farmers' State Bank at Quanah, Tex., a rising trade center in the edge of the famous Panhandle country. He leaves New York at the end of the coming week.

Mr. McCauley's decision was brought about by the state of his wife's health. Mrs. McCauley is a native of Texas, and in recent years her health here has been very poor. After a late serious illness she was compelled to seek another climate and this decided her husband to sever his lifelong relations with the trade and devote himself to interests in Texas with which he has long been affiliated. His new location is the center of a great farming and livestock section, and it is not likely that Mr. McCauley will neglect the opportunity to preach increased livestock production in his neighborhood.

Starting as a clerk in the Swift offices in Chicago 21 years ago, Mr. McCauley rose to be one of the best packinghouse executives in the trade. After some years in the office of General Superintendent C. O. Young in Chicago, he came to New York in 1900 as

superintendent of the Eastman plant. In 1902 he was made superintendent at Jersey City, and in 1904 he resigned to become superintendent of the United Dressed Beef Company.

He has been secretary of the New York Fat Renderers' Association, of the Wholesale Employers' Association, and of the Manhattan Sanitary Inspection Association, the body which of late has done so much to bring New York packing plants to a high standard of efficiency and sanitation. Mr. McCauley's abilities as an executive have been well demonstrated in all these positions, and he will be missed for that reason as well as for his likeable personality. He will also be missed in Mt. Vernon, where he made his home, and where he was very active in Masonic and church circles, and also in civic and political matters.

Harold A. Smith, purchasing agent of the United Dressed Beef Company, who has been with the company for 20 years, will succeed Mr. McCauley as superintendent.

## BUTCHERS ANGRY AT TELEPHONE CO.

Members of the Brooklyn Master Butchers' Association hotly attacked the New York Telephone Company at their meeting last week. The charge against the company is that rates charged to telephone subscribers in the Metropolitan district vary from 8 cents a message to 3 cents a message, and that in addition a toll charge of 5 cents on each message (from Brooklyn to Manhattan, for instance) is imposed, making the butchers in Brooklyn, whose contracts are almost all on the 8-cent basis, pay 13 cents for a Manhattan call, when by going to an outside pay station the call may be had for 10 cents.

The discussion followed the reading of a letter received by William C. Helling, secretary of the association, from M. H. Winkler of 90 Wall street, Manhattan, accompanied by a printed brief filed with the Public Service Commission on September 9 last, telling all of Mr. Winkler's troubles with the telephone company, and praying for relief in specific instances, namely, for an order fixing rates for all local telephone messages of five minutes' duration or less in the boroughs of the metropolitan district on a basis of 5 cents for each message under the measured rate contract; for an order eliminating all toll rates in Manhattan, the Bronx, Brooklyn and Queens, excepting the exchanges at Hammels, Far Rockaway, Springfield, Hollis and Bayside. Mr. Winkler's letter calls attention to a public hearing on his petition to be held "in Manhattan in the near future, at a time and place to be fixed by the commission," and asks the co-operation and support of all organizations by the appointment of committees to attend the hearing.

The Brooklyn branch of the Master Butchers' Association appointed President Charles Grismer and Secretary William C. Helling as its committee, to act in conjunction with a full committee of twenty-six men representing all the locals of Greater New York, comprising a membership of 3,000 master butchers. A resolution was passed unanimously indorsing in full the petition filed with the Public Service Commission and promising to throw all the strength of the association toward the support of the petition.



# HEARN West Fourteenth St., New York.

## NO MEATS BUT EVERYTHING GROCERIES IN LIQUORS DRY GOODS.

### == F R E D == Christmas Dinners

FOR  
**300,000  
POOR  
PEOPLE**

Will be  
supplied by  
The

Salvation Army

Throughout the  
United States

Will you help by  
sending a  
donation, no  
matter how small

TO COMMANDER  
**MISS BOOTH**

**118 W. 14th St., New York City**  
West's Dept. Comm. Estill, 108 N. Dearborn St. Chicago



Grandma Gets One

### OUT AMONG THE TRADE.

From time immemorial it has been the custom to rail at the butcher, a habit due to ignorance on the part of the railers. There are many fine men who are a credit to any community in the butcher business, but it remained for Fred Martus, of No. 1093 Second avenue, to show West Fourteenth street that he is above anything mean or petty. Nuff sed!

It may not be generally known, but John D. is threatened with a rival (from a financial point of view) in the person of Joe Altman, the wealthy young merchant of West Fourteenth street, who has grown rich by supplying a big part of the west side of town with livers, etc., for the past fifteen years. "Diamond Joe," as he is known, is no mean rival of "Diamond Jim," either (from a diamond point of view), and he is just as ready to do business with a small buyer as with his biggest customer. Age has not affected his even temper, and that famous smile is just as broad as ever. He is always bubbling over with good nature, and a friend of wagon boy, driver and boss alike.

Let us show you how much you can save by replacing obsolete insulation with

### J-M INSULATING MATERIALS

Don't continue to lose money year after year through inferior insulation, warm air leakage, waste space, etc. Our cold storage experts will gladly show you how you can save money by installing J-M Insulating Materials.

The experience of these men won't cost you a cent, and their suggestions, plans or specifications will be absolutely without prejudice because we manufacture every approved insulating material, and therefore have no "axe to grind."

Write nearest Branch as to your requirements.

### H. W. JOHNS-MANVILLE CO.

Akron	Buffalo	Dallas	Houston	Minneapolis	Pittsburgh	San Francisco
Albany	Charlotte	Denver	Indianapolis	Newark, N. J.	Portland, Ore.	Seattle
Atlanta	Chicago	Detroit	Kansas City	New Orleans	Rochester	Syracuse
Baltimore	Cincinnati	Duluth	Los Angeles	New York	St. Louis	Washington
Birmingham	Cleveland	Galveston	Louisville	Omaha	St. Paul	Wilkes-Barre
Boston	Columbus	Houghton	Memphis	Philadelphia	Salt Lake City	Youngstown
			Milwaukee			2096

The Hoehn and Mayer Company of West Fourteenth street have been fortunate in securing the services of that dean of the poultry market, Charles Hildebrand, Sr. For thirty years or more he has been weighing off poultry, and is accepted as an expert in his own particular line of business. Young Charlie, his son, has been office manager of the down-town branch for over sixteen years.

A small, neat, well-stocked store, handling the best of all kinds of meats, located in a side street and two steps below the sidewalk, is that of J. Bernheim, the well-known Southport market at No. 61 West 102d street. Bernheim is what is called in the trade a crank on quality, and probably learned his business earlier than most butchers. At 8 years of age he could dress a steer with the best of them in his home town, and when a mere boy of 18 was noted for his enormous strength, often carrying quarters of beef that

touched the 200-pound mark. He is of the old school of butchers, who are equally expert at every branch, from dressing a steer to boning a squab, and he has built up a splendid business in his small store. He says quality and perseverance are about the two best traits a butcher could possess.

Atlantic City these days is the Mecca for the retail butchers who need rest and recreation. The latest to join the big colony already there is Bert Frank, of the Washington Beef Company's big chain of stores, with headquarters at No. 541 Ninth avenue. Mr. Frank put in some particularly hard work this summer on account of the absence of the senior member of the firm in Europe. Now he is taking a much-needed rest, and has joined the Polar Bear Club, whose members take a dip in the surf every winter's morning, regardless of stiff winds and low temperature.

## Libby's California Asparagus

The highest quality of this delicious vegetable. Fresh and tender with the fine natural flavor of carefully cultivated asparagus. Picked and canned same day at our plant in the Sacramento valley.

Always Buy Libby's

Libby, McNeill & Libby, Chicago



# NEW YORK MARKET PRICES

## LIVE CATTLE.

Good to choice native steers	.....	\$7.05@9.00.
Poor to fair native steers	.....	6.00@7.00
Oxen and stags	.....	5.00@7.50
Bulls and dry cows	.....	3.00@6.25
Good to choice native steers one year ago	.....	7.70@9.40

## LIVE CALVES.

Live veal, common to prime, per 100 lbs.	.....	8.00@12.00
Live calves, mixed, per 100 lbs.	.....	@ 7.00
Live calves, grassers	.....	—@—
Live veal calves, Western, per 100 lbs.	.....	—@—

## LIVE SHEEP AND LAMBS.

Live lambs, good to prime	.....	7.00@ 7.25
Live lambs, culls	.....	—@—
Live sheep, common to choice	.....	3.75@ 4.75
Live sheep, culls, per 100 lbs.	.....	@ 3.00

## LIVE HOGS.

Hogs, heavy	.....	@ 9.00
Hogs, medium	.....	@ 9.00
Hogs, 140 lbs.	.....	@ 9.10
Pigs	.....	@ 8.50
Rough	.....	7.60@ 7.80

## DRESSED BEEF.

### CITY DRESSED.

Choice native heavy	.....	13½@14
Choice, native light	.....	13½@13½
Native, common to fair	.....	12 @13

### WESTERN DRESSED BEEF.

Choice native heavy	.....	13½@14
Choice native light	.....	13½@14
Native, common to fair	.....	12½@13
Choice Western, heavy	.....	@12½
Choice Western, light	.....	@11
Common to fair Texas	.....	@11
Good to choice heifers	.....	12½@13
Common to fair heifers	.....	@11
Choice cows	.....	@11
Common to fair cows	.....	@10½
Fleshy Bologna bulls	.....	@10½

## BEEF CUTS.

	Western.	City.
No. 1 ribs	15½@16½	16½@17
No. 2 ribs	13½@14	15 @16
No. 3 ribs	10½@11½	14 @15
No. 1 loins	15½@16½	17 @18
No. 2 loins	13½@14	15 @17
No. 3 loins	10½@11½	13 @15
No. 1 hinds and ribs	15 @16	15 @16
No. 2 hinds and ribs	14 @15	14 @15
No. 3 hinds and ribs	13 @14	11 @12
No. 1 rounds	@12½	12 @13
No. 2 rounds	@11½	11½@12
No. 3 rounds	@10½	10½@11½
No. 1 chucks	11½@12	@13
No. 2 chucks	@11	@12½
No. 3 chucks	9 @10	@12

## DRESSED CALVES.

Veals, city dressed, good to prime, per lb.	.....	@18½
Veals, county dressed, per lb.	.....	@16
Western calves, choice	.....	@15
Western calves, fair to good	.....	@14
Western calves, common	.....	@11
Grassers and buttermilks	.....	@10

## DRESSED HOGS.

Hogs, heavy	.....	@11½
Hogs, 180 lbs.	.....	@11½
Hogs, 160 lbs.	.....	@12½
Hogs, 140 lbs.	.....	@12½
Pigs	.....	@12½

## DRESSED SHEEP AND LAMBS.

Spring lambs, choice, per lb.	.....	@13½
Lambs, good	.....	@12½
Lambs, medium to good	.....	@11½
Sheep, choice	.....	@10
Sheep, medium to good	.....	@ 9
Sheep, culls	.....	@ 7½

## PROVISIONS.

### (Jobbing Trade.)

Smoked hams, 10 lbs. avg.	.....	@17
Smoked hams, 12 to 14 lbs. avg.	.....	@16½
Smoked hams, 14 to 16 lbs. avg.	.....	@16½
Smoked picnic, light	.....	@11
Smoked picnic, heavy	.....	@10½
Smoked shoulders	.....	@11

Smoked bacon, boneless	.....	@18
Smoked bacon (rib in)	.....	@16½
Dried beef sets	.....	@28
Smoked beef tongue, per lb.	.....	@19
Pickled bellies, heavy	.....	@15

## FRESH PORK CUTS.

Fresh pork loins, city	.....	17 @20
Fresh pork loins, Western	.....	15 @19
Fresh pork tenderloins	.....	@32
Frozen pork tenderloins	.....	@31
Shoulders, city	.....	13½@14
Shoulders, Western	.....	13 @13½
Butts, regular	.....	@16
Butts, boneless	.....	@19
Fresh hams, city	.....	@17
Fresh hams, Western	.....	@16
Fresh picnic hams	.....	12 @12½

## BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs.	.....	95.00@100.00
per 100 pcs.	.....	
Flat shin bones, avg. 40 to 45 lbs. per	.....	
100 pcs.	.....	80.00@ 85.00
Black hoofs, per ton	.....	40.00@ 45.00
Striped hoofs, per ton	.....	50.00@ 55.00
White hoofs, per ton	.....	95.00@ 97.50
Thigh bones, avg. 85 to 90 lbs. per	.....	
100 pcs.	.....	90.00@100.00
Horns, avg. 7½ oz. and over	.....	280.00@285.00

## BUTCHERS' SUNDRIES.

Fresh steer tongues	.....	@14½c. a pound
Fresh cow tongues	.....	12½@13c. a pound
Calves' heads, scalded	.....	45 @50c. a piece
Sweetbreads, veal	.....	45 @90c. a pair
Sweetbreads, beef	.....	25 @30c. a pound
Calves' livers	.....	@25c. a pound
Beef kidneys	.....	@15c. a piece
Mutton kidneys	.....	@ 3c. a piece
Livers, beef	.....	8½@10c. a pound
Oxtails	.....	8 @ 9c. a piece
Hearts, beef	.....	@ 6c. a pound
Rolls, beef	.....	@27c. a pound
Tenderloin, beef, Western	.....	@35c. a pound
Lambs' fries	.....	@ 8c. a pair
Extra lean pork trimmings	.....	15½@16c. a pound
Blade meat	.....	@12½c. a pound

## BUTCHERS' FAT.

Ordinary shop fat	.....	@ 3½
Suet, fresh and heavy	.....	@ 6½
Shop bones, per cwt.	.....	25 @1.00

## SAUSAGE CASINGS.

Sheep, imp., wide, per bundle	.....	@80
Sheep, imp., medium, per bundle	.....	@60
Sheep, imp., per bundle	.....	@50
Sheep, domestic, wide, per bundle	.....	@70
Sheep, domestic, medium, per bundle	.....	@50
Sheep, domestic, narrow med., per bundle	.....	@25
Hog, American, free of salt, tea, or blla., per lb., f. o. b. New York	.....	@70
Hog, extra narrow selected, per lb.	.....	@70
Hog, middles	.....	@10
Beef rounds, domestic, per set, f. o. b. Chicago	.....	@15
Beef rounds, export, per set, f. o. b. New York	.....	@24
Beef hungs, piece, f. o. b. New York	.....	@20
Beef middles, per set, f. o. b. New York	.....	@75
Beef middles, per set, f. o. b. Chicago	.....	@72
Beef weasands, per 1,000, No. 1s.	.....	@ 7½
Beef weasands, per 1,000, No. 2s.	.....	@ 4

## SPICES.

	Whole.	Ground.
Pepper, Sing., white	21	23
Pepper, Sing., black	12	14
Pepper, Penang, white	17½	19½
Pepper, red Zanzibar	12	15
Allspice	5½	7½
Cinnamon	16	20
Coriander	7	9
Cloves	20	23
Ginger	8½	11½
Mace	65	70

## SALTPETRE.

Crude	.....	4½@ 5
Refined—Granulated	.....	@ 5½
Crystals	.....	5½@ 7
Powdered	.....	@ 6

## GREEN CALFSKINS.

No. 1 skins	.....	@ .27
No. 2 skins	.....	@ .25
No. 3 skins	.....	@ .15
Branded skins	.....	@ .19
Ticky skins	.....	@ .19
No. 1 B. M. skins	.....	@ .30
No. 2 B. M. skins	.....	@ .23
No. 1, 12½-14	.....	@2.95
No. 2, 12½-14	.....	@2.70
No. 1 B. M., 12½-14	.....	@2.60
No. 2 B. M., 12½-14	.....	@2.35
No. 1 kips, 14-18	.....	@3.00
No. 2 kips, 14-18	.....	@2.15
No. 1 B. M. kips	.....	@2.35
No. 2 B. M. kips	.....	@2.25
No. 1, heavy kips, 18 and over	.....	@3.85
No. 2, heavy kips, 18 and over	.....	@3.00
Branded kips	.....	@2.05
Heavy branded kips	.....	@2.40
Ticky kips	.....	@2.30
Heavy ticky kips	.....	@2.65

## DRESSED POULTRY.

### FRESH KILLED.

Fowl—Dry packed, 12 to box—	.....	
Western boxes, 48 to 55 lbs. to box, dry-picked, fancy	.....	@18½
Western boxes, 36 to 42 lbs. to box, dry-picked	.....	@16
Fowl—Iced, blla.—	.....	
Western, dry-picked, 4 to 5 lbs.	.....	@19
Southern and S. Western, dry-picked	.....	@16½
Other Poultry—	.....	
Old Cocks, per lb.	.....	@13
Squabs, prime, white, 10 lbs. to box, per doz.	.....	@4.25

## LIVE POULTRY.

Chickens, fancy, nearby, per lb.	.....	14½@16
Chickens, Leghorns, cockerels	.....	14½@16
Chickens, Western, per lb.	.....	@14½
Chickens, Southern, per lb.	.....	@14
Fowls, via freight	.....	15½@16
Fowls, via express	.....	14½@16
Old roosters, per lb.	.....	@11½
Turkeys, hens and toms, mixed	.....	@17
Ducks, Long Island, per lb., spring	.....	@19
Ducks, West. and So., per lb.	.....	@16
Geese, per lb., Western	.....	@14
Guineas, per pair	.....	@65
Pigeons, per pair	.....	@20

## BUTTER.

Creamery, Extras	.....	30½@31
Creamery, Firsts	.....	27½@29½
Process, Extras	.....	26½@27½
Process, Firsts	.....	25 @26

## EGGS.

Fresh gathered, extras	.....	.33 @35
Fresh gathered, extra firsts	.....	.31 @32
Fresh gathered, firsts	.....	.28 @30
Fresh gathered, seconds	.....	.26 @27
Fresh gathered, dirties, No. 1	.....	.22 @23
Fresh gathered, dirties, No. 2 and poorer	.....	.21½ @21½
Fresh gathered, checks, good to choice dry	.....	.20 @20½

## FERTILIZER MARKETS.

### BASIS, NEW YORK DELIVERY.

Bone meal, steamed, per ton	.....	20.00 @20.50
Bone meal, raw, per ton	.....	25.00 @26.00
Hoof meal, per unit, Chicago	.....	2.65 @ 2.70
Dried blood, West, high grade, fine, f. o. b. Chicago, prompt	.....	2.90 @ 2.95
Nitrate of soda—spot	.....	@ 2.40
Bone black, discard, sugar house del.	.....	
New York	.....	24.00 @25.00
Dried tankage, N. Y., 11 to 12 per cent. ammonia, f. o. b. New York	.....	2.55 and 10c.
Tankage, 11 and 15 p. c., f. o. b. Chicago, prompt	.....	2.50 and 10c.
Garbage tankage, f. o. b. New York	.....	7.00 @ 7.50
Fisch scrap, dried, 11 p. c. ammonia and 15 p. c. bone phosphate, delivered, New York (nominal)	.....	3.40 and 10c.
Foreign fish guano, testing 18@14% ammonia and about 10% B. Phos-Lime, c. i. f. Charleston and New York News	.....	3.40 @ 3.45
Wet, acidulated, 7 p. c. ammonia per ton, f. o. b. factory (35c. per unit available phos. acid)	.....	2.45 @2.50
Sulphate ammonia gas, for shipment, per 100 lbs., guar., 25%	.....	3.10 @ 3.15
Sulphate ammonia gas, per 100 lbs., spot, guar., 25%	.....	3.10 @ 3.15
So. Carolina phosphate rock, ground, per 2,000 lbs., f. o. b. Charleston	.....	6.50 @ 7.70
So. Carolina phosphate rock, undried, f. o. b. Ashley River, per 2,340 lbs.	.....	3.50 @ 3.75
The same, dried	.....	3.75 @ 4.00



